

MEMPHIS TENNESSEE CHILLI

YOU WILL NEED *Serve 6*

- 1 kg minced beef
- 200g diced smoked bacon
- 1 lge chopped onion
- 4 cloves garlic, chopped
- 50g Rubyspice Memphis Magic
- 800g tin crushed tomatoes, undrained
- 500mls beef stock
- 400g tin red kidney beans, drained
- 2 tbsp tomato paste
- 1 small green capsicum, diced

**please note salt is included in Rubyspice Memphis Magic*

METHOD *Prep time 10 minutes, cooking time 1.5 hours*

Heat a large pan over medium heat and add diced bacon.

Saute bacon until it starts to crisp.

Add the chopped onion and garlic and cook until is lightly browned.

Add the minced meat and break up the meat well.

Brown the mince and add the Rubyspice Memphis Magic.

Stir to combine and add the crushed tomatoes, beef stock, red kidney beans, tomato paste and capsicum.

Bring the chilli mix to a gentle boil, reduce the heat to low, cover and simmer for 1-1.5 hours, stirring occasionally.

Ladle into big bowls and serve with grated cheddar cheese and tortilla/corn chips.

Thank you very much... Elvis would smile and JT would love this twang thang
