

Manly Chili

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11/26/2011

Ingredients

2 tablespoons cumin seeds - roasted
1/2 pound bacon, chopped
6 yellow onions, chopped
4 heads garlic, chopped
16 red jalapeno peppers
2 cups turkey stock
2 pounds dried beans
8 tablespoons chili powder
4 tablespoons oregano
1 can chipotle chilies
4 14.5 ounce cans of chopped, fire roasted tomatoes
turkey meat, chopped
3 pounds sausage, chopped

Directions

Soak the beans in water over night.

Cook the bacon in a large stock pot.
Save the bacon and set aside.

Sauté the onions and garlic in some of the bacon fat.

Add everything to the stock pot and bring to a boil.

Turn the heat down and simmer for 1 - 2 hours.