



Black Eye Pea Chipotle Chili

- 1 pound ground beef
- 1 large yellow onion - finely chopped
- 2 large garlic cloves – minced
- 2 TBS chili powder
- 1/2 TBS ground cumin
- 1 large chipotle pepper in adobo - chopped
- 4 large tomatoes - peeled and diced
- 2 - 15 oz. cans black eyed peas with their liquid
- 1 cup peeled and diced sweet potatoes (about 3 small ones)
- 1 cup chicken stock
- Salt/ Pepper/ Oil

Brown the beef and drain it. Set it aside.

Wipe the pot, add some oil, and add the onion. Cook for about 8 minutes, until soft and translucent. Add the garlic and cook for a couple more minutes.

Move the onions and garlic to the side and add a little more oil. Add the chili powder and cumin. Cook in the oil for 1 minute and mix with the onion. Add the chipotle and mix well. Return the beef to the pot. Add the tomatoes and mix well. Cook for 4 to 5 minutes.

Return the cooked beef to the pot. Add the black eyed peas with their liquid, the sweet potatoes and the chicken stock. Season with salt and pepper. Mix well. Bring the chili to a boil, cover and reduce the heat. Simmer your chili for about 1 hour.

Serve with a side of corn bread and a doll-up of sour cream. Enjoy!