



## Left-Over Brisket Chili

- 1 medium white onion – chopped
- 1 jalapeno pepper – seeded and chopped
- 4 garlic cloves – minced
- 2 TBS chili powder
- 1 tsp. cumin
- 1 tsp. oregano
- 1 – 28 oz. can diced tomatoes
- 2 – 28 oz. cans kidney beans
- 3 cups shredded cooked beef (use leftover brisket if you have any)

- Heat a large pot with some olive oil.
- Add the onion, garlic and jalapeno. Cook for about 8 minutes until onion and jalapeno are softened. Add the spices and mix until fragrant (chili powder, cumin, oregano).
- Add tomatoes with their juice, beans with their liquid and beef. Bring pot to a boil, reduce heat and simmer – covered – for an hour.\
- Serve in bowls with sour cream and corn bread.
- Enjoy!