2 pkg Morning Star Crumbles

12 Morning Star Sausage Patties

1 Lg. can Whole Peeled Tomatoes (un-drained)

2 cans Red Kidney Beans (un-drained) 1 dark can, 1 light can

2 Sm. cans Italian Style Tomato Paste

 1 Lg. White Onion

1 Lg. Green Pepper

1 Lg. Red Pepper

3 Sm. Jalapeno Peppers

2pkgs. McCormick chili seasoning (one hot, one regular)

4 lg garlic cloves
3/4 C olive oil

3 Not Chicken Chicken Bouillon Cubes

2 C Water

1 tsp Oregano
1 TBS Sriracha
1/2 tsp Pepper
1/3 C Nutritional Yeast

1 Newcastle Beer

1/4 C Cocoa Powder

Optional Garnish:

Green Onion

Sharp Cheddar

Let’s begin by prepping your produce. Cut all your veggies into cubes (as large or small as you like), and mince your garlic. Thaw your sausage patties and cut into cubes as well. Add your sausage, crumbles, onion, garlic and oil into a large pot, or crockpot, and bring up to a simmer over low heat. Allow flavors to combine for a few minutes and then add in all your peppers. Finally add in all your other chili ingredients, besides your beer and cocoa powder, and cover on low heat for 30 minutes (stirring occasionally)

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 Next uncover and give that simmering beauty a good mix. Crank up the heat to medium low and add in your cocoa powder, and Newcastle beer. Continue to cook for another hour stirring occasionally again, to ensure it doesn’t stick.

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Turn off the heat, and let your chili rest for 15 minutes. Garnish your hearty party with green onions, and cheddar cheese, and away you go to flavor town!

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