

Southern Delight®

Kentucky Proud Sausage & Ale Chili

INGREDIENTS

3 Lbs. Ground Beef	1 Lb Kentucky's Finest HOT Sausage
2 28 oz. Cans Crushed Tomatoes	1 Lb. Kentucky's Finest SMOKED Sausage
2 Bottles BBC Nut Brown Ale	4 Jars MILD Southern Delight Savory Apple & Honey Salsa
2 6 oz. Cans Tomato Paste	1/2 Gal. Water
1 16 oz. Bag Frozen Whole Kernel Corn	1 12 oz. Bag Frozen Diced Onions
1 12 oz. Bag Frozen Diced Bell Peppers	3 14 oz. Cans Dark Red Kidney Beans (drained)
2 14 oz. Cans Black Beans (drained)	1 Jar Southern Delight Classic No-Salt-Added BBQ Sauce
1/4 C. Southern Delight Basil & Oregano Italian No-Salt-Added Seasoning Blend	
1/4 C. Southern Delight Classic No-Salt-Added Seasoning Blend	
1 Lb. Kenny's Farmhouse Aged White Cheddar Cheese (grated)	

DIRECTIONS

Brown Ground Beef & Sausage in skillet and drain well. Transfer to 16 qt. stock pot and add the remaining ingredients except the cheese. Cook at medium heat for 30 min. (until all ingredients are hot), then add the cheese. Simmer for one hour, stirring often. Serve with additional Kenny's Farmhouse sliced cheese and toasted Southern Delight Basil & Oregano Garlic Bread. Serves 16-20. Enjoy!

The Low-Sodium Choice for a Healthier America!™

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