

Spicy Caribbean Chili



Ingredients:

For the Caribbean Sauce:

- 10 cloves garlic, chopped
- 6 chocolate habanero peppers, chopped
- 1 large yellow onion, chopped
- 1 cup vegetable juice
- 1 cup pineapple juice
- 1 cup apple cider vinegar
- 1 cup red bell pepper, chopped
- 1 cup orange bell pepper, chopped
- 1/2 cup chopped cilantro
- 2 tablespoons of honey
- 1 tablespoon of grated fresh ginger
- 1 tablespoon kosher salt
- 1 tablespoon freshly ground black pepper
- Juice and zest of 1 lemon, 1 lime, and 1 orange

For the Chili:

- 1 pound ground sirloin
- 1 pound ground pork
- 1 can of great northern beans, rinsed
- 1 can of black beans, rinsed
- 1 large can of tomato puree

Directions:

For the Caribbean Sauce:

- 1) Place all ingredients into a blender and blend until smooth.
- 2) Taste, adjusting any seasoning and transfer half of the sauce to a clean jar. Keep refrigerated. The other half of the sauce will be used in the chili.

For the Chili:

- 1) Place all the chili ingredients into a slow cooker and mix in the Caribbean sauce.
- 2) Cook on low for 8 hours.
- 3) Serve the chili spooned into bowls, garnished with chopped cilantro and green onions.