



BEEF CHILI OVER JALAPENO CHEDDAR CORNBREAD WAFFLES

Chili

1 Tbsp oil
½ tsp. cayenne pepper
½ tsp. ground cumin
1 tsp. oregano flakes
2 Tbs. chili powder
1 tsp. kosher salt
1 large yellow onion, diced
3 cloves garlic, crushed
1 ½ lbs. lean ground beef
28 oz. diced tomatoes, with juice
28 oz. tomato sauce
2 cans (16 oz.) dark red kidney beans, undrained
2 cups tomato juice

Toppings

shredded cheddar
sour cream
sliced scallions
pickled Jalapenos
chopped cilantro

Heat oil in a Dutch oven over medium high heat; add spices and cook for a few seconds, just until spices are fragrant. Add onion, garlic, and ground beef and cook until beef is nicely browned and no pink remains. Drain fats from beef and add remaining ingredients; bring chili to a nice boil, then lower heat and simmer chili for 30-45 minutes until nicely thickened. Serve chili spooned over warm cornbread waffles, topped with your favorite toppings.

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Jalapeno Cheddar Cornbread Waffles

1 1/4 cup buttermilk

1 egg

1/4 cup oil

1 cup flour

1 cup cornmeal

1 Tbsp baking powder

1 tsp baking soda

1 tsp paprika

1/4 tsp. cayenne pepper

1/2 tsp. kosher salt

1/2 cup shredded sharp cheddar

1-2 jalapeno peppers, seeds and membranes removed, finely diced

Heat up waffle iron and spray lightly with cooking spray.

In a small bowl, whisk together buttermilk, egg, and oil; set aside.

In a large mixing bowl, combine flour, cornmeal, baking powder, baking soda, paprika, cayenne, and salt. Add the wet ingredients along with cheese and jalapenos, stirring just until mixture is combined. Do not over mix!

Pour batter (it will be fairly thick) into waffle maker, spreading out with a spatula as needed; close waffle maker and cook until waffles are golden brown and nicely crisped.

**Now You're Cookin',
Chef Alli**