



## NASCAR COOKS! Race Day Recipe Contest

Winner – Week 3

Recipe Submitted by Michelle Cecchini from Ormond Beach, FL

RECIPE: Cecchini Checkered Flag Chili

### INGREDIENTS:

- Three (3) pounds ground chuck
- Large onion (softball size) chopped
- Two (2) Green Peppers chopped
- Three (3) medium garlic cloves, diced
- A large bag of prepared, shredded sharp cheddar cheese
- A large container of sour cream
- Two (2) bottles of “Black & Tan” beer
- Two (2) 29-ounce tomato puree
- One (1) Tbsp. black pepper
- One (1) Tbsp. chili powder
- One (1) Tbsp. kosher salt
- One (1) Tbsp. sugar
- One (1) Tbsp. cumin
- One (1) Tbsp. celery salt
- One (1) 19-ounce can dark red kidney beans
- One (1) 19-ounce can red beans
- One (1) 19-ounce can black beans

### INSTRUCTIONS:

- Cook hamburger meat until no pink, then add onions, garlic clove and all dry seasonings and simmer for 10 minutes.
- Add 2 bottles of beer and sauce and simmer with the lid on for one hour. The longer the simmer, the better the chili.
- Ladle chili into bowls, top with chopped green pepper, cheese and sour cream.