**Red Pack Christmas Chili **

* 3 med onions (Diced)
* 1 garlic clove
* 2 lb of ground beef (or turkey)
* 1/3 of a package of pulled pork seasoning
* 1 tbls cumin
* 1 tbls of chili
* 2 tbls of coco powder
* 1 Jalapeño pepper {deseeded and diced)
* 1 can of kidney beans (drained and rinsed)
* 1 can of white beans (drained and rinsed)
* 1 can of black beans not drained
* 1 can of “Red Pack” Diced tomatoes
* 1 can of “red Pack” Petite Diced tomato
* 1 can of “Red Pack” tomato Paste
* ¾ cup of Brown Sugar
* Optional, 1 tbls of soy sauce, 1 tbls spoon of hot sauce

1. Dice onions and garlic place in large pot caramelize onions with butter until golden, translucent and brown- remove from pot.
2. Without cleaning pot brown ground meat on onion juices add a generous amount of salt to meat
3. Drain grease off of meat , add onions/garlic back to pot
4. Continue browning add 1/2 of the Jalapeño pepper (deseeded and diced) brown with meat
5. Add the 1/3 of package of Pulled Pork seasoning and Cocoa to meat, stirring
6. Add The beans, Red Pack Tomatoes, Red Pack Tomato Paste, and Brown Sugar. All ingredients can go in pot.
7. Cover, cook low simmer, stirring occasionally let cook for 3-4 hours
8. Jar or put in Plastic containers for giving