



## SuperBond Chili: The Bean-Free Carnage

**Description:** "Alright, listen up, you bean-hating heathens. You hate beans. I hate beans. We all hate beans. They're the little legume devils that sneak into otherwise perfect chili recipes, turning your bowl of meaty goodness into a second-rate, gas-powered nightmare. So here's a chili recipe that's as bean-free as a something that has no beans in it, SuperBond Chili! This baby is packed with ground beef so meaty it'll have cows filing missing-persons reports. Spices so good they'll smack your taste buds into next Tuesday. And guess what? Not a single, freakin' bean in sight. That's right, this chili doesn't need those mushy, tasteless fillers to make it awesome. It's all beef, spice, and a kick that's harder than a ninja on a bad hair day. So, if you're ready to make chili that's more 'sizzling attitude' and less 'mushy legume sadness,' grab your skillet, your ginger beer (yup, we went there) and leave those beans to the sad souls who enjoy bland, gut-bubbling regret."

### Ingredients:

Quantity	Ingredient	Note
2 lb	Ground Beef	
1 whole	Lg Onion	Chopped
6 whole	Garlic Cloves	
1/3 cup	Chili Powder	
1 1/2 tsp	Cumin	
1 1/2 tsp	Basil	
1 can	Diced tomato with juice	28 oz
1 can	Mild Rotel	
1 can	Tomato sauce	15 oz

1 can	Ginger Beer	12 oz
1 tbsp	White Vinegar	
3 tbsp	Brown Sugar	
1 tsp	Hot pepper sauce	
2 tsp	Salt	
1/2 tsp	Pepper (Spice)	

## Steps:

Step	Description	Picture
Step 1	Place ground beef, onion and garlic in a large saucepan over medium high heat. Cook until no longer pink. Drain fat, return to stove. Combine chili powder, cumin and basil and sprinkle over beef. Cook and stir to toast the meat in the spices.	
Step 2	Pour in tomatoes, rotel, tomato sauce, beer and vinegar. Bring to a boil, mix in brown sugar, hot pepper sauce, salt and pepper. Reduce to low. Cover and simmer for three hours. Remove lid for the last 30 minutes.	