



# Ruttger's Chili

*Recipe from Executive Chef Terry Dox*

- |                                |                                |
|--------------------------------|--------------------------------|
| 1 lbs ground beef              | 2 tsp cumin                    |
| 1 large onion, chopped         | 3 T chili powder               |
| 3 cups chopped celery          | 1 tsp Italian spice            |
| 1 qt diced tomatoes with juice | 1 T Lea & Perrins              |
| 2 cups tomato sauce            | 1 qt water                     |
| 2 cups tomato paste            | 6 bouillon cubes               |
| 1 tsp garlic salt              | 2 cans bean sprouts (optional) |
| 1/2 tsp pepper                 |                                |

Brown ground beef, spices, onion, celery and mix well. Stir in tomatoes, tomato sauce, tomato paste, water and bouillon cubes. Simmer for 2 hours. Add bean sprouts and season to taste.

Makes about 6 quarts.