

## John's Firehouse Chili

This recipe is a little spicy but if you're concerned cut back on the chili powder and red hot...sorry no dark beer in this recipe.

### Ingredients:

2 Tbsp Extra Virgin Olive Oil  
1 clove Garlic, minced  
1 lb. Ground Turkey  
1 lb Ground Pork  
1/9 tsp pepper  
1 – 15 oz. can Red Beans  
1 – 15 oz. can Cannellini Beans  
2 – 15 oz. cans Diced Tomatoes (I used Italian style)  
1 – 15 oz. Corn  
2 Tbsp Chili Powder  
1/2 cup Frank's Red Hot  
1 cup Chicken Broth  
1/8 cup Worcestershire Sauce  
Salt and pepper to taste

### Directions:

Start with a large pot. Sauté the garlic, turkey and pork in extra virgin olive oil breaking the meat up as it cooks. Drain the fat and add return the meat/garlic mixture back to the pot.

Next add the spices, Frank's Red Hot, broth, Worcestershire sauce and dice tomatoes and let simmer. Drain and rinse the canned beans and corn and add them to pot. Put a cover on it and let it simmer for an hour.

I like to serve it with crusty Italian bread!