**Dutch Oven Chili with Cornbread Crust – for 8 to 10**

3 lbs. Ground Beef

2 medium onion – diced

2 green peppers - diced

2 to 4 fresh jalapeno peppers, seeded and diced small.

2 stalks of celery, diced small

2 TBL Chili Powder

2TBL Cumin Powder

1 tsp salt

Brown the above ingredients, drain fat, if desired, then add:

1 – 28 oz. can tomato sauce

1-28 oz. can diced tomatoes

2 to 3 15 oz. cans of beans, drained - mix or pick your favorites – Black, Kidney, Pinto, hominy (rinsed)

2 more TBL Chili Powder

2 more TBL Cumin Powder

Allow the above to simmer at least 1 hour

Optional crust –

3 – 6 oz, boxes Jiffy corn muffin mix

3 – eggs

1 – 15 oz. creamed corn

1 – 8 oz. container sour cream - (optional – 4 oz. shredded cheddar cheese) Mix the above 4 ingredients, pour on top of hot chili, and bake til done

If camping, mix crust in a zip lock bag. Squeeze onto hot chili. Add coals to top of dutch oven (more on top than underneath). Remember to turn lid one quarter turn every 10 minutes, to avoid burning.

NOTE: Spices could all be added at once if you’re not draining the beef and vegetables.