

Chili with Alpine Ranch Chili Starter and Green Salad

Chili:

1. In a large pan or Dutch oven add a little bit of olive oil and start to brown the Grass-fed ground beef. Add salt and pepper to the beef.
2. When the beef is starting to brown add the chili starter and liquid.
Liquid: You can add, water, beer, or beef broth. I personally love this recipe with beer. Add 1 cup if you have 2 servings 1.5 cups if you have 4 serving.
3. Add the beans (organic pinto, great northern, and black),
4. Turn the heat to low and let the meat, beans, and sauce cook together for about 30 minutes.
5. If your chili thickens too much, you can thin it out with just a little water. I love a thick chili. This will be your personal preference. 😊

Sensation Salad:

Wash and chop the romaine lettuce. Dress it with the sensation dressing and crumble the parmesan crisps over the top.

Plate:

Put some chili in a bowl and top it with the cheese. Add some salad to a small salad plate. Enjoy!!