

WE DON'T LIKE TO BRAG . . .

But – okay- just this once we'll make an exception! Since 1999, Gold Crest Homes has won 11 Cook-Offs! From Chili to BBQ to Wings, we have winning recipes – and we have the plaques to prove it. So, rather than prattling on and on about our culinary expertise, we're going to let you decide for yourself. Enjoy our "Jose Cuervo Andalay Chili" (Crock Pot Recipe)

***3 tbs. olive oil
6 lbs stew beef, in 1" cubes
2 lbs pork sausage
2 lg. onions, chopped fine
2 lg stalks celery diced
1 lg diced green bell pepper
1 16oz. jar salsa
¼ cup tequila (preferably Jose Cuervo)
juice of one lime***

***1 12oz. bottle dark beer
2 cups beef broth
2 14.5 oz cans stewed tomatoes
2 8 oz. cans tomato sauce
2 15 oz cans kidney beans, drained
2 squares bittersweet chocolate
1 tsp each: salt, oregano, sage
6tbs. each: black pepper, chili powder, ground cumin
3tbs. liquid smoke***

TOPPINGS:

***8 green onions, sliced
2 cups shredded Mexican 4 cheese blend cheese
2 cups Sour Cream***

Heat oil in large skillet on high heat. When oil is hot, add the cubed beef and cook until browned, stirring occasionally. Remove browned beef from skillet and place into crock pot. Drain any liquid from pot. Return skillet to stove and cook the pork sausage, onions, celery and bell pepper on medium-high heat, until sausage is completely cooked, then add to crock pot. Add all remaining ingredients except the toppings Stir well, cover, and cook on low for 4 to 5 hrs. Stir occasionally to prevent scorching.

Serve in bowls, garnished with shredded cheese blend, sliced green onions, and a spoonful of sour cream.

