

Old Norse Midwestern Sweet Chili

6 – 8 Servings

Amount	Size	Description
1	TBL	Olive Oil
1.5	LBS	Beef / Turkey
2	Cups	Finely chopped onion
1	TBL	Minced Garlic
3	TBL	Old Norse World Cuisine Midwestern Sweet Chili
1	Can	Diced Tomatoes (15 Ounce Can)
4	TBL	Tomato Paste

- In pot, add oil, onions, and garlic. Allow to sweat until the juices are released.
- Add ground meat and brown.
- Add the Midwestern Sweet Chili Blend.
- Stir until soft.
- Taste the meat mixture and add more Midwestern Sweet Chili if desired.
- Add the tomato paste and mix well. Simmer the mixture until the paste starts to turn a dark red. Stir often to prevent burning.
- Add the diced tomato.
- Bring to boil stirring constantly.
- Lower heat and simmer 30 minutes
- Cool in sink filled with ice water.
- Once room temperature let rest in refrigerator for 24 hours.
- To serve, heat in pot and serve
 - Option: Serve over noodles and topped with sour cream, or Greek yogurt, onions and shredded cheddar cheese.

