



Stagg Chili

1 medium yellow onion, chopped
4 medium tomatoes, diced
4 garlic cloves, minced
2 15-oz. cans of kidney beans with liquid
2 teaspoons dried oregano leaves
1½ tablespoons chili powder
1-teaspoon paprika
2 teaspoons cumin
1/8-teaspoon cayenne pepper (more if you like spicier)
1 teaspoon Balsamic vinegar
1-tablespoon dark molasses
Olive oil

- Coat the bottom of a pot with olive oil. Heat.
- Add the onion and garlic. Cook, stirring occasionally, until soft and translucent about 3 minutes.
- Add the spices and cook for 2 minutes, stirring often.
- Add the tomatoes. Stir well. Add the beans with their liquid.
- Bring pot to a boil. Cover, reduce heat and simmer for 30 minutes.
- Season with salt and pepper to taste.
- Add the molasses and vinegar. Cook for an additional 30 minutes.
- Serve with a dollop of sour cream and tortilla chips.
- Enjoy!