

New York Times **Bestselling Author**

SUSAN MALLERY

Jenna's Mocha Chili

Ingredients:

- ♥ 1 onion, chopped
- ♥ 1 lb. hamburger
- ♥ 2 cloves garlic, minced
- ♥ 1 28-oz can of crushed tomatoes
- ♥ 1 15-oz can of whole, peeled tomatoes, undrained
- ♥ 2 15-oz cans of dark red kidney beans, undrained
- ♥ 2 T chili powder
- ♥ 1 t instant coffee granules
- ♥ 1 t cocoa powder

- ♥ For mild chili: 1 green bell pepper, diced
- ♥ For medium chili: 2 jalapeno peppers, seeds removed, chopped
- ♥ For hot chili: 2-3 jalapeno peppers with seeds, chopped



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Instructions:

Brown the hamburger in a heavy-bottomed pan, stirring frequently. Add onion and garlic and sauté until garlic is fragrant, about 30 seconds longer. Drain off the grease. Mix all ingredients together. Simmer for 1 hour on the stovetop or put into a slow cooker on high for 3 hours or low for 6 hours. To make this a vegetarian meal in honor of Serenity, omit the hamburger, sauté the onions and garlic in a little olive oil, and add 2 more cans of beans. You can use more kidney beans if you'd like, or you can use black beans or pinto beans for some variety.

Serve plain or top with onions, cheese, sour cream, and/or avocado.

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