

# Luis's Peach Chili



## Ingredients

- 2 Tbsp Oil (olive, coconut)
- 1 Large onion
- 6 Garlic cloves
- ½ lb Lean/natural ground beef
- ½ lb Lean/natural ground pork
- 1 16 oz. can whole San Marzano Tomatoes
- 5 Med. Local peaches
- 1 Ear Texas Corn
- 1 Box Cornbread mix (Jiffy)
- 1/3 c. Milk
- 1 c. Water



## DIRECTIONS

- Heat Dutch oven over mid-high heat for 5-10 mins.
- Add 2 Tbl oil to the Dutch oven (coconut/olive/canola)
- Add onions, sauté until translucent.
- Add garlic, stir for 1 minute to lightly cook.
- Add spices and “store” the spices, onion, and garlic
- Add ground pork and beef, stir until well broken up and cooked well
- Add tomatoes (with water), peaches, corn & water
- Bring to a boil at high heat then reduce heat to low and simmer while you prepare the corn bread
- Preheat oven to 350
- Follow directions on the boxed cornbread mix or use your own recipe
- Once chili is thickened to your liking, add corn bread batter on top
- Cover and place in oven for 25-30 minutes
- Let rest before serving, ideally 30 minutes but 15 minutes at the least.

## Spices

- 3 Tbsp Sweet Paprika
- 3 Tblsp Ancho Chile Powder
- 2 Tbsp Mustard Powder
- 1 tsp Cayenne Chile pwdr
- 1 Tbsp Ground black pepper
- 2 Tbsp Salt

