



DOLLAR GENERAL



THE OFFICIAL
DRINK OF FANS

OFFICIAL SPONSOR OF THE COLLEGE FOOTBALL PLAYOFF



DR PEPPER CHECKERED FLAG CHILI

- 3 pounds ground beef
- 3 pounds ground pork
- 3 tablespoons bacon drippings
- 2 large onions, chopped
- 1 bell pepper, chopped
- 3 tablespoons Clover Valley red pepper
- 5 cloves garlic, minced
- 1 teaspoon Clover Valley oregano
- 1 tablespoon Clover Valley cumin
- 6 large fresh tomatoes, peeled and chopped
(or 2 8-oz. cans tomatoes)
- 1 small can green chilies
- 2 teaspoons Clover Valley salt
- 2 tablespoons Clover Valley apple cider vinegar
- 2 12-oz. cans Dr Pepper
- 2 cups water
- 4 tablespoons Clover Valley chicken stock
- 2 cans Clover Valley kidney beans, drained
- 2 jalapeños, finely diced
- 1 6-oz. can Clover Valley tomato paste
- 8 tablespoons Clover Valley chili powder

Render fat from bacon (save fat from cooked bacon). Sauté all vegetables and garlic in rendered fat. Separately brown all beef and pork; drain excess fat. Add beef and pork into the sautéed vegetables. Reduce Dr Pepper by 50% by bringing to a boil and simmering until quantity is half. Add all other ingredients and simmer for 1 to 2 hours. Yield: 8 quarts