

# Virginia Ginger Ale Chili

Servings : 6

Amount	Measure	Ingredient - Preparation Method
2	pounds	ground beef
1/4	pound	ground pork shoulder
1	large	spanish onion - chopped
1		red bell pepper - seeded and chopped
3	cloves	garlic - minced
28	ounces	canned tomatoes with juice
1	cup	ginger ale
1	small	hot red chili pepper - chopped
2	tablespoons	chile powder
1	tablespoon	ground cumin
1	tablespoon	dried oregano - crumbled
2	teaspoons	dry mustard
1	tablespoon	salt
1	teaspoon	black pepper
20	ounces	can kidney beans - drained
		sharp cheddar cheese - grated
		red onion - diced

In a large heavy pot, brown the beef and pork, stirring until no pink remains in beef. Pour off most of the grease. Add onion, bell pepper, and garlic and cook, stirring until softened, about 5 minutes. Add tomatoes and juice, ginger ale, red chile pepper, chile powder, cumin, oregano, dry mustard, salt, and pepper and stir well. Bring to a simmer, cover and cook 1 hour. Add beans and simmer 1 to 1.5 hours longer, stirring from time to time.

Garnish with cheese and onions.