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# Jeff's Sweet 'n' Sassy Chili

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## Ingredients

2 lbs. of ground beef or ground turkey  
1 - 14.5 oz. can of diced tomatoes with green chilies  
1/2 jar of medium picante sauce  
2 - 14.5 oz. can(s) of tomato sauce  
1/2 packet of McCormick Schilling Tex-Mex Chili Seasoning

1.5 cups of brown sugar  
2 cups of water  
1/2 tablespoon of olive oil  
15 oz. can of black beans (frijoles negros)  
15 oz. can of chili beans in mild sauce

## Directions

Put browned meat in a kettle. Combine olive oil, diced tomatoes and picante sauce in a blender. Choose the blender setting and duration that fits your family's texture preference. Add blended mixture, tomato sauce, brown sugar, 1/2 the 1.25 oz. seasoning packet, water and beans. Cook uncovered for at least an hour.

## Variations

For spicier chili, use diced tomatoes with jalapenos and more of the Tex-Mex seasoning. For a different presentation, use green Caribbean beans (gandules verde), small, white beans (frijoles blanco) or Great Northern beans. If you get funky for chunky chili, add unblended picante and diced tomatoes.

## "Deer Drool" Variation

Substitute ground venison or venison sirloin. Add wild rice for texture.