



CHRISTOPHER CREEK

Spice Company

Cabin Chili with Medjool Dates

Makes 8 Servings

1 Box **Cabin Chili**

2 pounds lean Ground Beef or Turkey
2 - 15oz cans Garbanzo Beans
2 - 15oz can Diced Tomatoes
1 - 15oz can Tomato Sauce
1 - 15oz can Chicken Broth
½ to 1 pound Medjool Dates*, chopped & pitted
2 whole Cinnamon Sticks
1 - 12oz Pale Ale Beer (optional)
Habanero Hot Sauce (optional)



In a medium sauce pan add Medjool Dates with Beer or 1½ cups Water. Bring to a boil. Reduce heat to low, cover and simmer for 15 minutes. Remove from heat and let cool for 20 minutes. Add mixture to blender and purée until smooth. Add water if the mixture is too thick to purée.

* Use ½ pound Medjool Dates for a less sweet chili.

Brown meat, drain fat.

Add Medjool Date mixture.

Add canned goods including Garbanzo Beans. Do not drain.

Add Cabin Chili spice pack and mix well.

Add whole Cinnamon Sticks.

Bring to a boil, uncovered, stirring often.

Reduce heat to medium-high and continue cooking, uncovered, stirring often for 30 minutes.

Reduce heat to medium-low and cover, simmer for 15 minutes, stirring occasionally.

Add some Habanero Hot Sauce...Enjoy!