**Angie’s Chili with Bread & Butter Pickle Juice**

Courtesy of Angie!! With Turnkey Quality Cars

Recipe author: Angie, again!! ☺☺

This is a nice, flavorful chili without the 5-alarm heat. The pickle juice gives it just enough sweetness while the jarred jalapenos give it a bite.

**Ingredients**

1 lb. ground beef, as lean as possible

1 large yellow onion, diced

½ of green bell pepper, diced

½ of red bell pepper, diced

2 full Tbsp of chili powder

1 tsp. cumin

Salt and Pepper

1-46 oz. can V8 vegetable juice (I use the hot and spicy)

1-16 oz can of Fire Roasted diced tomatoes

3-15 oz. cans dark red kidney beans, undrained

1/3 c. Bread & Butter pickle juice

1/3 c. chopped jarred jalapenos, roughly chopped.

**Directions**

Brown ground beef and onion for about 4 minutes, until beef starts turning brown. Add in the diced peppers and cook for another 5 minutes, until beef is fully browned.

Add the chili powder, cumin, and salt and pepper to taste. Stir and cook for another minute or two.

Pour in the undrained beans, the V8 vegetable juice and the fire roasted tomatoes. Stir.

Now add the pickle juice and chopped jarred jalapenos.

Bring to a full boil, then turn down heat and simmer for at least a ½ hour or more.

Serve with caramel rolls, shredded cheese, tortilla chips, sour cream, avocados…you know, the fixins or whatever you want. Or eat the chili just by itself which is darrrrrrn good too!!