



RKF Recipes

Texas Chili Seasoning

Warm your belly with flavor, spiciness, and sweetness. Our Texas Chili Seasoning guarantees your next batch of chili will be cook-off ready with this special blend of herbs and spices!

Smoked Brisket and Bean Chili

(makes 8 - 10 servings)

Ingredients

- 3 lbs of smoked brisket seasoned with **Spiced Dry Rub** and **Garlic, Salt, and Pepper**
- 1/3 cup of olive oil
- 4-5 cloves of garlic
- 2 tbs of butter
- 2 x 28 oz. cans of peeled whole tomatoes
- 2 x 15 oz. cans of black beans
- 2 x 15 oz. cans of light red kidney beans
- 2 x 15 oz. cans of dark red kidney beans
- 1 tbs Smokin' Texas Gourmet **Garlic, Salt, and Pepper**
- ¼ cup Smokin' Texas Gourmet **Chili Seasoning**
- Texas Gourmet **Smokin' Chipotle Pepper Sauce**



Directions

1. In a soup pot, add olive oil and place on stove on high heat
2. Add cubed brisket and garlic, stir until meat has slightly browned and garlic becomes translucent (about 3 minutes)
3. With medium-high heat, add canned tomatoes, crushing the whole tomatoes while adding or before adding
4. Add cans of beans and stir
5. Add seasonings and stir well
6. Bring to boil, cut heat to low and simmer 2-3 hours, stirring occasionally to prevent sticking and burning on the bottom
7. Add butter and stir to incorporate

NOTE:

- Add Smokin' Chipotle Pepper Sauce for added heat or on side when serving
- Top with cheddar cheese and diced red onions



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Smokin' Texas Gourmet

