

## Mexican Three-Bean Chili Mix

Gifts from the Kitchen | December 2006/January 2007



*To package your chili mix, place one bag of beans and one bag of spices in a purchased organdy bag (available at crafts stores). Tie organdy bag with ribbon or rickrack, including a touch of greenery. Be sure to attach the directions for making the chili (below) or place the directions inside the organdy bag before tying.*

- 2 LB. DRIED BLACK BEANS
- 2 LB. DRIED PINTO BEANS
- 2 LB. DRIED GREAT NORTHERN BEANS
- $\frac{3}{4}$  CUP DRIED MINCED ONION
- $\frac{3}{4}$  CUP DRIED GREEN SWEET PEPPER
- $\frac{3}{4}$  CUP CHILI POWDER
- $\frac{1}{2}$  CUP PACKED BROWN SUGAR
- 1 3-OZ. PKG. DRIED TOMATOES (NOT OIL-PACKED), CUT INTO THIN STRIPS
- 3 TBSP. DRIED OREGANO, CRUSHED
- 3 TBSP. GROUND CUMIN
- 2 TBSP. UNSWEETENED COCOA POWDER
- 2 TBSP. GARLIC SALT
- 1 TBSP. GROUND BLACK PEPPER

In a very large bowl stir together black beans, pinto beans, and Great Northern beans. Divide bean mixture among 6 gift bags or jars.

In a medium bowl stir together onion, sweet pepper, chili powder, brown sugar, dried tomatoes, oregano, cumin, cocoa powder, garlic salt, and black pepper. Divide mixture among 6 small plastic bags and seal. Include a spice bag with each bag or jar of beans, along with the directions (below) for making *Mexican Three-Bean Chili*. Store in a cool, dry place for up to 3 months. Makes 6 mixes (6 batches of chili), 8 servings each.

**TO MAKE MEXICAN THREE-BEAN CHILI:** Rinse beans from 1 bag *Mexican Three-Bean Chili Mix*. In a 6- to 8-quart Dutch oven combine beans and 8 cups water. Bring to boiling; reduce heat. Simmer 2 minutes. Remove from heat. Cover; let stand for 1 hour. (Or, place beans in water in Dutch oven. Cover and let soak in a cool place for 6 to 8 hours or overnight.) Drain and rinse beans.

In the same Dutch oven combine beans, two 14 $\frac{1}{2}$ -ounce cans undrained diced tomatoes, one 14-ounce can beef broth, one 12-ounce can beer or nonalcoholic beer (or substitute an additional 14-ounce can beef broth), one 8-ounce can tomato sauce, and 1 spice bag from *Mexican Three-Bean Chili Mix*. Stir in 2 cups water and, if desired, 1 pound of cooked and drained ground beef.

Bring to boiling; reduce heat. Simmer, covered, 2 hours or until beans are tender, stirring occasionally. If desired, serve with sour cream, shredded Mexican-blend cheese, and sliced green onions.