

COPYCAT SKYLINE CINCINNATI CHILI

HOMEMADE COPYCAT SKYLINE CINCINNATI CHILI... UNIQUE AND FLAVORFUL, THIS REGIONAL DELICACY IS EASY TO MAKE AT HOME FOR WAY LESS THAN THE RESTAURANT CHARGES!

SERVINGS: 6 -8 SERVINGS

CALORIES: 171KCAL

**AUTHOR: THE CHUNKY CHEF
INGREDIENTS**

- **5 CUPS WATER**
- **6 OZ CAN OF TOMATO PASTE**
- **1/2 OZ BAKING CHOCOLATE (UNSWEETENED - I USE BAKER'S BRAND)**
- **1/4 CUP CHILI POWDER**
- **1 TSP CINNAMON**
- **1 TSP GARLIC POWDER**
- **1 TSP CUMIN**
- **1/4 TSP ALLSPICE**
- **1/4 TSP GROUND CLOVES**
- **1/4 TSP RED PEPPER FLAKES, OR LESS, DEPENDING ON YOUR DESIRED HEAT LEVEL**
- **1/8 TSP BLACK PEPPER**
- **3/4 TSP SALT**
- **1/2 TSP SUGAR**
- **2 TBSP APPLE CIDER VINEGAR**
- **1 1/4 LB LEAN GROUND BEEF**

INSTRUCTIONS

- 1. ADD THE 5 CUPS OF WATER IN A LARGE POT. I LIKE TO USE MY DUTCH OVEN FOR THIS.**
- 2. ADD THE TOMATO PASTE AND CHOCOLATE AND HEAT OVER MEDIUM HEAT STIRRING TO COMBINE FOR ABOUT 3 MINUTES. (I STIR WITH A WHISK TO REALLY BREAK UP THE TOMATO PASTE)**
- 3. ADD CHILI POWDER, CINNAMON, GARLIC POWDER, CUMIN, ALLSPICE, CLOVES, RED PEPPER FLAKES, BLACK PEPPER, SALT, SUGAR AND VINEGAR.**
- 4. NEXT, CRUMBLE THE RAW GROUND BEEF INTO THE POT WITH YOUR FINGERS, THEN USE A POTATO MASHER, WHISK OR FORK TO BREAK UP THE MEAT INTO VERY FINE PIECES.**
- 5. TURN HEAT TO HIGH TO BRING TO A BOIL.**
- 6. ONCE BOILING, TURN THE HEAT DOWN TO MED-LOW.**
- 7. COOK, UNCOVERED, FOR 1 TO 1 1/2 HOURS, AT A LOW BOIL.. STIRRING OCCASIONALLY UNTIL SAUCE HAS THICKENED QUITE A BIT.**
- 8. SERVE OVER THIN SPAGHETTI OR A HOT DOG.**

