



ORIGINAL CHILI

Level: **Easy**

Total: **40 min - 4 hours**
Active: **10 min**

Yield: **16 servings**

Dreamland Chili is a Southern treasure. This hearty concoction hails straight from the heart of Dixie, simmering to perfection in a large cast-iron pot. Tender chunks of slow-cooked pork infused with a secret blend of spices that'll tickle your taste buds and warm your soul. It has that perfect smoky, spicy, and savory balance that is pure Southern comfort. Whether you ladle it over a fluffy cornbread or pile it high with cheddar cheese and diced onions, Dreamland Chili will transport you to a place where time slows down.

Ingredients:

- 1/2 pound Dreamland Chopped Pork
- 1/2 pound Dreamland Smoked Sausage
- 1 ounce Dreamland Chili Spice Mix
- 15 ounces diced tomatoes
- 15 ounces dark red kidney beans
- 15 ounces light red kidney beans
- 15 ounces Bush's® chili beans
- 15 ounces black beans

Directions:

1. Cut 1/2 pound Dreamland Smoked Sausage link into 1/2 inch chunks.
 2. Combine all ingredients in large pot.
 3. Cook over medium heat for 20 minutes.
 4. Reduce heat and simmer for an additional 20 minutes.
- * If using a slow-cooker, cook on high for 3-4 hours.