

# Nan's Bloody Mary Chili



This is a delicious chili that everyone enjoys. This is easily modified for individual tastes. It uses bratwurst as the protein, you can play it up with different flavors of brats and beans. There are tons of veggies in this chili so it is packed full of good fiber and vitamins.

- 1/4 cup of Olive Oil
- 1 1/2 cups chopped onion
- 1 1/2 cups of chopped green pepper
- 1 1/2 cups of chopped celery
- 3 cloves Minced Garlic
- 6 links of bratwurst, casings removed
- 2 teaspoons cumin
- 1 1/2 teaspoons ground ginger
- 1 1/2 teaspoons ground pepper
- 1 1/2 teaspoons black pepper or to taste
- 1/2 teaspoon cayenne pepper or to taste
- 1 tablespoon brown sugar
- 1 15 oz cans of diced tomatoes
- 2 cups Nan's Original
- 2 16 oz cans of kidney beans undrained
- 1 6 oz can of tomato paste

Heat oil, sauté onion, green pepper, celery until just softened. Add garlic and sauté for 1 minute, be careful not to burn. Add brats, breaking up the meat until no longer pink. Add cumin, ground ginger, black Pepper and cayenne, cook for 1-2 minutes to release the flavors of the spices. Add the rest of the ingredients, simmer covered for 30 minutes stirring occasionally. Garnish with shredded cheese and sour cream, Enjoy!