

1 Lb ground beef  
1 lb sausage hot  
1 onion  
Several jalapeno peppers  
Several bell peppers  
2 cans black beans  
2 cans kidney beans  
2 cans tomatoe sauce  
2 cans tomatoe paste  
2 cans crushed tomatoes  
1 can diced tomatoes  
Spices: Garlic salt, chili powder, cumin, pepper, brown sugar.

Dice onion and jalapeno and sauté in a large pan once translucent add both sausage and beef (combine and mix before adding). Try to leave larger bites for better texture, once brown add about 1 cup brown sugar 2 Table spoon cumin, 1 Table spoon garlic salt, 2 teaspoons chili powder and 1 teaspoon pepper. After adding spices stir until meat is evenly coated add both variety of beans up to four cans depending on what you want (add juice as well as beans). Add crushed tomatoes and diced tomatoes along with tomatoe sauce, use tomatoe paste to thicken. Dice bell peppers and add about fifteen minutes before removing from heat. I will usually let this simmer for about one and a half hours to two hours to make sure that the beans are nice and tender. Add pepper and salt as needed.

This chili is as hot or as sweet as you dare to make, for hotter add several jalapenos with seeds, don't be shy the sweetness will balance out the hot. Add more or less sugar to taste.