

RECIPE FOR THE World's Largest Bowl of Lentil Chili

INGREDIENTS

2 2/3 cups Lentils
3 quarts + 1 cup Water
2/3 cup Onions, diced
1/3 cup Celery, diced
1/3 cup Carrots, diced
17 oz. Tomato Puree
1 cup + 1 tbs. Pace Brand Salsa
2 tbs. Chili Powder, mild
1 tbs. Cumin
1 tbs. Granulated Garlic
2 tbs. Granulated Sugar
1 1/2 tbs. Kosher Salt
1/2 tsp. Crushed Red Chili Flakes
2/3 cup Water + 1/4 cup Cornstarch,
stirred into a slurry
1/2 tsp. Cinnamon
1 tbs. Chopped Cilantro
2 oz. Mexican Chocolate
1/3 cup Green Bell Pepper, diced
1/3 cup Red Bell Pepper, diced

DIRECTIONS

1. Mix all ingredients together (except cilantro and cornstarch slurry), bring to a boil, stir and cook (will take a couple of hours) until lentils are tender.
2. When the lentils are tender and the broth is well blended, add the cornstarch slurry and continue cooking until the chili consistency is very uniform.
3. Just before serving, add the cilantro, stir and serve.