



Chocolate Chili

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|-------------------------|--------------------------------------|
| 2 pounds ground beef | 1 Tbsp. Cumin |
| 1 onion chopped | 1 can (29 oz.) pureed tomatoes |
| 2 cloves garlic, minced | 1/4 tsp. Cinnamon |
| 1 Tbsp. Flour | 4 tsp. Sugar |
| 3 Tbsp. Chili powder | 1 square semi-sweet baking chocolate |
| 1 tsp. salt | 1/2 cup Keuka Spring Clara's Red |

Brown ground beef. Add onion and garlic. Cook until onion is soft. Sprinkle flour, chili powder, salt and cumin over meat. Stir to coat meat. Add tomato puree. Cover and simmer 1 to 2 hours. Remove from heat and allow to cool to serving temperature. Add cinnamon, sugar and chocolate. Stir to dissolve. Heat gently as not to burn the chocolate.

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