

## Chili Cubano – Ray Carricaburu

2 cans dark red beans  
1 large onion, chopped (about 1-1/2 cups)  
1 green pepper, chopped  
3 large garlic cloves, finely chopped  
Salt and pepper to taste  
1/2 cup olive oil  
2 packages of chili seasoning (like McCormick) or make your own (about 2 dry ounces)  
2 tablespoons chili powder  
1/2 teaspoon cumin  
2 tablespoon red wine vinegar  
1 1/2 pounds lean ground beef or venison

1. In a large pot at medium heat mix, and cook the following ingredients until tender (do not overcook): onion, green pepper, garlic, salt and pepper, olive oil.
2. After cooking about 3 minutes, add meat and chili seasoning and chili powder. Cook at medium heat until meat is done.
3. Add the beans, and let it cook at low heat for half hour. Let it rest and at the time of serving add the vinegar and some hot sauce (if desired).