

## Skyline Chili

**6-8 servings**

### **Ingredients**

- 5 Cups of water
- 6 oz can of Tomato sauce
- ½ oz baking chocolate (unsweetened)
- ¼ cup chili powder
- 1 tsp cinnamon
- 1 tsp garlic powder
- 1 tsp cumin
- ¼ tsp allspice
- ¼ tsp ground cloves
- ¼ tsp red pepper flakes
- 1/8 tsp black pepper
- ¾ tsp salt
- ½ tsp sugar
- 2 Tbsp apple cider vinegar
- 1 1/4 lb lean ground beef ( I've used ground turkey and ground chicken instead...it is clearly not as oily, but still tasty).

### **Instructions**

1. Add the 5 cups of water in a large pot...a Dutch oven works well.
2. Add tomato paste and chocolate and heat over medium heat stirring to combine for about 3 minutes.
3. Add chili powder, cinnamon, garlic powder, cumin, allspice, cloves, red pepper flakes, black pepper, salt, sugar, and vinegar.
4. Next, crumble the raw ground beef into the pot with your fingers, then use a potato masher, whisk or fork to break up the meat into very fine pieces. I just use a fork.
5. Turn heat to high to bring to a boil
6. Once boiling, turn the heat down to med-low.
7. Cook uncovered for 1 to 1 ½ hours at a low boil. Stir occasionally until sauce has thickened quite a bit.
8. Serve over spaghetti.

### **Notes**

Optional toppings include shredded cheddar cheese, diced white or yellow onions, kidney beans, oyster crackers, and hot sauce.

Enjoy!