

CURRIED FRUIT CHILI

- 1-1/2 Pounds lean ground beef**
- 2 cups chopped onion**
- 3 cloves garlic, minced**
- 2 14-1/2-ounce cans diced tomatoes.**
- 1 15-ounce can tomato sauce**
- 1 14-ounce can chicken broth**
- 3 Medium orange, red or yellow sweet peppers, chopped. About (2-1/2 cups) (Use some of each, it's very colorful)**
- 1 to 2 Jars Chili Sauce (To taste)**
- 2 Granny Smith apples, peeled, cored and chopped**
- 1 Tablespoon Chili Powder (Use more to taste)**
- 2 Tablespoons sweetened cocoa powder**
- 1 Tablespoon Curry powder (More or less to taste)**
- 1 teaspoon ground cinnamon**
- 1 15-16 ounce can red kidney beans, rinsed and drained**
- 2/3 cup sliced almonds**
- Raisins, shredded cheddar, plain yogurt or sour cream**

1) In a large pot over medium heat cook onions until translucent. Add garlic and cook 1 minute longer. Add meat and cook until meat is brown. Drain off the fat. Stir in undrained tomatoes, tomato sauce, chicken broth, sweet peppers, chili sauce, curry powder, apples, chili powder, cocoa powder, and cinnamon. Bring to a boil. Reduce heat, cover and simmer for 1 hour. Stir occasionally to prevent sticking to bottom of pot.

2) Shortly before serving add kidney beans and almonds. Heat through. Serve with raisins, cheddar, yogurt or sour cream. Serves 8 people.