**Recipes:**

**Mango Infused Sour Cream**

**Family Size** **Chili Fest Size:**

2/3 cup 5 cups sour cream

1/3 cups 3 habaneros–mango hot sauce\*

1/8 bunch 1/2 bunch cilantro

**Instructions:**

Blend in mixer until it is a consistent color

**Habanero-Mango Hot Sauce\* (make a day before chili cook)**

**Family Size** **Chili Fest Size:**

1/8 cup 1/2 cup oil

3/4 cup 6 cups mango chunks

3/4 6 onions (medium) chopped

3/4 6 habaneros

1/2 4 jalapeños

1/8 cup 1 cup lemon

1/8 cup 1 cup lime

1/4 cup 1 1/2 cup ketchup

1/4 cup 1 1/2 cup sugar

1/4 Tbsp. 2 Tbsp. minced garlic

**Instructions:**

1. Saute mango, onions habaneros and jalapeños in oil.

2. Add the next 5 ingredients, simmer for 15 minutes.

3. Cool for 20 minutes before you puree until smooth.

**Recipes: Spicy Mango Chicken Chili**

**Family Size** **Chili Fest Size:**

2.5 lbs. 20 lbs. chicken - boneless skinless thigh/breast grilled or chopped

2 10 sweet potatoes - cubed to 1/2 inch

1 8 Vidalia Onions, chopped

18 oz. 10 15.5 oz. cans black beans, rinsed, drained

5 3/4 oz. 3 15.5 oz. cans pinto beans, rinsed, drained

15 oz. 120 oz. low sodium chicken broth

1/4 pint 2 pints brown ale

2/3 5 habanero peppers

1 7 jalapeño peppers

1/8 jar 1 small jar minced garlic

4 oz. 2 16 oz. jars Desert Pepper Peach/Mango Salsa – medium

5 2/3 oz. 3 15 oz. jars Kitchen of Love Piquillo/Mango Salsa - medium

2 ½ tsp. 20 tsp. chipotle pepper

1 1/2 tsp. 12 tsp. chili powder

1/2 tsp. 8 tsp. cayenne pepper

1 tsp. 10 tsp. cumin

1 cup 84 oz. homemade habanero mango hot sauce (see recipe)

1 bag 4 bags frozen corn

Remaining Cilantro

**Instructions:**

**ASSUMPTION:** Chicken is grilled ahead, shredded and frozen. If starting with uncooked protein, then add to step 1.

1. Start Stockpot and simmer for 45 minutes the chicken broth, minced onions, garlic and minced habaneros/jalapeños

2. Add chili powder combo, cumin, cilantro and beans

3. Simmer additional 45 minutes

4. Add brown ale and hot sauce

5. Simmer for another 45 minutes

6. Add chicken and simmer. After 30 minutes add salsa.

7. Roast vegetables at 425 degrees for 15-20 minutes:

Sweet corn seasoned with salt, garlic powder and paprika

Cubed Sweet potatoes seasoned with Jamaican jerk or chipotle, salt, cayenne pepper

8. Add the roasted vegetables and stir. Turn off heat