

# Tim Farmer's Country Kitchen

## CHILI (HOMINY)

*½ onion, chopped*  
*1 quart tomatoes*  
*1 can red beans or chili beans*  
*1 tablespoon chili powder*  
*1 tablespoon cumin*  
*Dash cinnamon*  
*1 can hominy*  
*1/3 cup jalapenos (optional)*  
*Dash sugar*  
*1/3 beer*



Sauté onions in pan until soft. Add in tomatoes, beans and seasonings. Brown hominy is separate pan and then add to chili. Stir in remaining ingredients until combined. Cook until thickened.

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