



FUN IDEA FOR OCTOBER 2018 by [huflixPrime](#) Editors

MAKE A BATCH OF "WITCHES CALDRON" CHILI

If you can read this...you guessed it, time to go shopping again! Come on, we won't do you wrong! It's fun fun fun!

Hey! How's everyone doing this month? Any of you create a "She Shed 2.0" last month? If so feel free to tell us how it worked out on our [CONTACT](#) page.

Anywho...Here's an interesting statistic: more pizza is sold in the U.S. on Halloween, than on any other night of the year! **No kidding! We "googled" that so it HAS to be true!** Yes, pizza is a quick and easy dinner to serve up on Halloween when you're frantically trying to send the kids off trick or treating and simultaneously answer the door to hand out candy every other minute, but maybe...just maybe, you're sick of pizza?

If so, have we got a plan for you! We give you: "**Witches Caldron Chili!**" (We wanted to call it "Witches Brew Chili" but there's like, a restaurant somewhere, and also a beer, and we figured whomever is in charge of those might have a problem...so) **Caldron** it is!

You can make it with beef, turkey, or veggies. We like turkey, so that's what we're listing here, but you can substitute the turkey for beef or vegetables! (Psst...you can also secretly call it "**Witches Brew Chili**" at home if you want, nobody will know.)

THE TOOLS:

- A kitchen (we assume you've got one)
- A slow cooker or Crock Pot.
- A large stove pot (for browning meat)
- A ladle
- A wooden spoon
- Some chili bowls or soup bowls.

THE SPICE MIX:

- 3 tablespoons chili powder
- 1/2 tablespoon ground cumin
- 3/4 teaspoon ground allspice
- 3/4 teaspoon ground cinnamon
- 3/4 teaspoon ground coriander
- 1/2 teaspoon kosher salt
- 1 teaspoon black pepper

THE RECIPE (makes about 8 cups):

- 2 pounds ground turkey breast
- 1 Can of chicken stock (non-fat, low-sodium)
- 1 Can pureed tomatoes
- 1 Small can tomato paste
- 1 Can kidney beans (drained and rinsed)
- 1 Can black beans (drained and rinsed)
- 1 Large onion finely chopped (dice it)
- 1/2 Red bell pepper diced
- 1/2 Green bell pepper diced

OPTIONAL:

- If you like it **HOT**, add 1 or 2 habanero peppers (diced) and a tablespoon of your favorite hot sauce.

Preparation & Cooking: In your large pot, heat 2 tablespoons of olive oil on medium high heat. Drop just a few of the diced onions in and once they start to sizzle it's time to add the rest of the diced onions, and cook until translucent (about 3 - 4 minutes). Add the turkey. Here's a tip about ground turkey, you're going to need to mash it up while you are browning it. You want it to be "partalized" (as in small tiny turkey bits). A wooden spoon makes a pretty good "mashing" device. Once the meat is browned, use your ladle to drain off any excess fat/liquid.

Then put the meat and onions into the slow cooker. Now add your crushed tomatoes, chicken stock, tomato paste, beans, bell and hot peppers and mix it up with your wooden spoon. Once you've got it all well mixed together in the slow cooker, sprinkle your spice mix on top, and then gently stir it in. Set the slow cooker on low for 8 hours, or high for 4 hours, and go about your business. **(Do check it from time to time and give it a stir).** That's it! Once the slow cooker beeps, it'll set itself to warm automatically (most of them do that).

Pow! You've got a handy dandy vat of Chili ready to feed the troops! Pizza be damned! Serve your chili with a sprinkle of cheddar cheese, or dollop of sour cream and a side of tortilla chips and/or cheesy garlic bread! You'll be a Halloween hero just for doing something different! Enjoy!

Visit: www.huflixprime.com each month for a new "Fun Idea"