

# Betty's Incredible Cincinnati Chili--2, 3, 4, 5-Way Recipes

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In this video, Betty demonstrate how to make Incredible Cincinnati Chili-2-Way, 3-Way, 4-Way, and 5-Way. This is not your "Texas-Style" chili, but rather a regional dish that is well-known and loved in Ohio, Indiana, and Kentucky, and the surrounding states. The recipe was originated by a Greek immigrant, Tom Kiradjieff in 1922. He called the dish "spaghetti chili," and added a Middle Eastern flavor to the dish. Since that time, the recipe has had many revisions and versions, This is the version that is popular in the area where I live. It sounds unusual--but most people love it!

## Ingredients:

2 pounds lean ground beef  
2 chopped medium onions  
3 minced cloves of garlic  
15 oz. can tomato sauce  
1 cup beef broth  
2 tablespoons chili powder  
2 tablespoons semisweet chocolate morsels  
2 tablespoons white vinegar  
2 tablespoons honey  
1 tablespoon pumpkin pie spice  
1 teaspoon salt  
1 teaspoon ground cumin  
1/2 teaspoon cardamom  
1/4 teaspoon ground cloves



In a Dutch oven, cook 2 pounds of ground beef, stirring constantly, until beef is crumbled and beginning to brown. Add 2 chopped onions and 3 minced cloves of garlic, and cook along with the beef, stirring constantly, until the beef is brown and the onion and garlic are tender. Drain any excess fat. Stir in a 15-oz. can tomato sauce, 1 cup of beef broth, 2 tablespoons chili powder, 2 tablespoons semisweet chocolate morsels, 2 tablespoons vinegar, 2 tablespoons honey, 1 tablespoon pumpkin pie spice, 1 teaspoon salt, 1 teaspoon ground cumin, 1/2 teaspoon cardamom, and 1/4 teaspoon ground cloves. Bring to a boil, cover, and simmer over low heat for 1 hour.

## Accompaniments:

Fettucini, cooked according to package directions and drained  
(2) 15 oz. cans kidney beans, drained, washed, and heated  
4 cups shredded sharp Cheddar cheese  
1 medium onion, chopped

For the following combinations, it is crucial that you use the order given:

2-Way Chili: Chili served over fettucini

3-Way Chili: Additionally topped with shredded Cheddar cheese

4-Way Chili: Additionally topped with chopped, fresh onions

5-Way Chili: Additionally topped with kidney beans

The only cracker properly served with Cincinnati chili is the oyster cracker. To serve your chili, pick the style you want, layer it on a plate, and surround it with oyster crackers. Enjoy!!!