



"2021 Holiday Helpings" 7News Recipe Collection

# Christmas Eve Chili and Cornbread

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Soup



This is a fun tradition for many members of my family. On Christmas Eve night, we like something simple and warm. So, we turn to our 'Christmas Eve Chili' while we count down the hours before we open presents!



## Ingredients

### CHILI

**2 lbs.** ground hamburger

**1 package** of chili powder, we use Williams brand

**3 cans** of mild chili beans (spicy if you want)

**2 cans** black bean drained (good for fiber and gives everything color)

V8 juice—you can go spicy on this, we use regular

### CORNBREAD

**1 cup** cornmeal

**1 cup** all-purpose flour

**1 tsp.** baking powder

**½ tsp.** salt

**½ cup** unsalted butter, melted and slightly cooled

**¼ cup** packed brown sugar

**1 large** egg

**1 cup** buttermilk or whole milk

**1 cup** corn (fresh, frozen, or canned)

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### Directions

#### Chili

1. Brown your hamburger, then put in your seasoning, add all your beans. Then add your V8 and simmer, don't boil, we use half a jug because we like it pretty thick. But you can decide how you thick you want it!
2. Taste test it, you can add a bit more chili powder if you want!
3. That's it! It's a simple, easy recipe before you go all out for that Christmas dinner.

#### Cornbread

1. Mix all ingredients together. If using oven proof skillet, spoon cornbread batter over top of chili and smooth until mostly covered. If not using an oven proof skillet, transfer chili to baking dish before topping with cornbread batter.
2. Bake at 375°F for 30 minutes.