

## Cincinnati Skyline Chili

### Ingredients:

- 5 cups water
- 6 oz can of Tomato paste
- 1/2 oz baking chocolate (unsweetened - I use Baker's brand)
- 1/4 cup chili powder
- 1 tsp cinnamon
- 1 tsp garlic powder
- 1 tsp cumin
- 1/4 tsp allspice
- 1/4 tsp ground cloves
- 1/4 tsp red pepper flakes, or less, depending on your desired heat level
- 1/8 tsp black pepper
- 3/4 tsp salt
- 1/2 tsp sugar
- 2 Tbsp apple cider vinegar
- 1 1/4 lb lean ground beef

### Directions:

1. Add the water to a large pot with tomato paste and chocolate. Cook over medium heat for about 3 minutes or until the paste is fully dissolved.
2. Add in your spices and apple cider vinegar.
3. Crumble the raw ground beef into the pot into small pieces.
4. Bring to a boil then turn the heat down to simmer for 1-1/2 hours or until the sauce has thickened. Stir occasionally.
5. Serve over thin spaghetti or a hot dog.

Original recipe from: <https://www.thechunkychef.com/copycat-skyline-cincinnati-chili/>