

## TURKEY TAILGATING CHILI

1 C. Moore's Marinade  
3 lbs. ground turkey  
2 C. chopped celery  
½ C. chili powder  
2 cloves garlic  
1 tbs. paprika  
1 tsp. cumin

6 medium onions, chopped  
½ tsp. cayenne pepper  
2, 16 oz. cans diced tomatoes  
2, 10 oz. cans pinto beans, undrained  
3 C. tomato juice  
1 tsp. margarine

In large stockpot, brown turkey. Add celery and next 10 ingredients in order listed above. Simmer for 60 minutes. Add pinto beans, and simmer an additional 60 minutes.

Yield: 8-10 servings