



# Homemade Cincinnati Skyline Chili: Easy Ohio Classic Recipe

## The First Bite That Hooked Me

The smell hit me first—warm cinnamon, spicy chili, melted cheese. My friend's grandma served it over spaghetti, a messy, glorious pile. One bite and I was sold. The sweet-spicy tang, the creamy cheese, the tender beef—it was magic. **Ever wondered how a dish this cozy could be so easy to make?** Now I make it for snowy nights, game days, or just because. It's my go-to comfort food. What's yours? Share below!

## My First Chili Disaster (And Why It

### Worked)

I burned the tomato paste. The pan was too hot, and it stuck like glue. I panicked, but kept going—adding broth saved it. The chili still tasted rich, just with a smoky twist. **Mistakes remind us: cooking is forgiving, and flavor finds a way.** Home cooking isn't about perfect. It's about trying, tasting, and sharing. Have you ever salvaged a kitchen oops? Tell me your story!

### Why This Chili Tastes Like No Other

- The cinnamon and chocolate add depth, like a secret hug in every bite. - The vinegar cuts the richness, making it tangy and bright. **Which flavor combo surprises you most?** Is it the sweet spice or the chocolate twist? I still do a mini poll with friends every time I serve it. Try it and see what they say!

### A Slice of Ohio in Your Bowl

This chili was born in 1920s Cincinnati, served by Greek immigrants. They mixed Mediterranean spices with American comfort food. \*Did you know it's called "skyline" for the city's view from hillside restaurants?\* Now it's a Midwest staple, loved for its quirky charm. Want to taste history? Whip up a batch and savor the story.



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### Ingredients:

Ingredient	Amount	Notes
Lean ground beef	2 pounds	96% / 4% blend recommended
Chili powder	1/4 Cup	
Ground cinnamon	1 teaspoon	
Garlic powder	1 teaspoon	
Cumin	1 teaspoon	
Onion powder	1/2 teaspoon	
Ground all-spice	1/4 teaspoon	
Ground sage (or ground clove)	1/4 teaspoon	
Chipotle flakes	1/2 teaspoon	
Cayenne pepper	1/2 teaspoon	
Black pepper	1/8 teaspoon	
Salt	3/4 teaspoon	
Granulated sugar	1/2 teaspoon	
Tomato paste	1 (6 oz) can	
Unsweetened baking chocolate	1/2 ounce	
Apple cider vinegar	2 Tablespoons	
Beef broth	4 Cups	
Cooked spaghetti	As needed	
Shredded cheddar cheese	As needed	
Diced onion, kidney beans, oyster crackers	As needed	Optional

# How to Make Cincinnati Skyline Chili

## Step 1

See also Artisan Sourdough French Loaf Recipe  
Brown the beef in a large skillet over medium-high heat. Break it into small crumbles as it cooks. Drain excess fat for a lighter chili. (Hard-learned tip: Don't rush this step—good browning adds flavor.) **Step 2**  
Add all spices and sugar to the meat. Stir well and cook for 30 seconds. This wakes up the spices and makes them fragrant. \*Fun fact: Cinnamon is the secret here!\* **Step 3** Mix in tomato paste and chocolate. Scrape the pan to get every tasty bit. The chocolate adds depth but won't make it sweet. **Step 4** Pour in vinegar and broth, then simmer for an hour. Stir now and then so it thickens evenly. **What's your favorite way to serve chili? Share below!** **Cook Time:** 1 hour 15 minutes **Total Time:** 1 hour 20 minutes **Yield:** 6 servings  
**Category:** Dinner, Comfort Food

## Try These Tasty Twists

**Turkey Swap** Use ground turkey instead of beef for a leaner option. Add extra broth to keep it juicy. **Bean Boost** Stir in kidney beans for extra fiber and heartiness. Perfect for bean lovers! **Extra Heat** Double the cayenne and chipotle flakes if you like it spicy. Serve with cool sour cream. **Which twist would you try first? Vote in the comments!**

## Serving Up Skyline Style

Pile it on spaghetti for the classic “two-way.” Top with shredded cheddar and diced onions. Or spoon it over hot dogs for Coneys—a Midwest favorite. Pair with a cold lager or a fizzy root beer. Both cut through the rich flavors nicely. **Which would you choose tonight? Spaghetti or Coneys?**



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## Storing and Reheating Your Skyline Chili

Let your chili cool before storing. Fridge it for up to 4 days in a tight-lid container. Freeze portions for 3 months—thaw overnight before reheating. Warm it gently on the stove with a splash of broth to keep it saucy. Batch-cooking? Double the recipe and freeze half for busy nights. \*Fun fact: Cincinnati chili freezes better than most soups!\* Why this matters: Proper storage keeps flavors bright and saves you time later. Ever tried freezing chili? How did it turn out?

See also [How to Scald Milk for Baking and Cooking](#)

## Fixes for Common Chili Hiccups

Too thin? Simmer longer or add a spoon of tomato paste. Too spicy? Stir in a pinch of sugar or extra cheese. Meat crumbles too big? Break them up with a wooden spoon while reheating. Why this matters: Small tweaks make big differences in texture and taste. My neighbor once added cocoa powder instead of chocolate—still worked! What's your go-to fix for spicy mishaps?

## Your Skyline Chili Questions Answered

**Q: Can I make this gluten-free?** A: Yes! Use gluten-free spaghetti or serve over baked potatoes. **Q: How far ahead can I prep it?** A: Cook the meat and spices 1-2 days early—just add broth later. **Q: What's a good beef swap?** A: Ground turkey or lentils work (add extra broth for moisture). **Q: Can I halve the recipe?** A: Absolutely—just use a smaller pot and watch the simmer time. **Q: Kid-friendly version?** A: Skip cayenne and chipotle flakes—add mild paprika instead.

### Dig In and Share the Love

Nothing beats a bowl of this Ohio classic. Share your creations with **@SavoryDiscovery on Pinterest**—I'd swoon over your cheesy spaghetti towers! Got a twist on the recipe? Tell me below. Happy cooking! —Elowen Thorn.