Chili

Even-bodied chili, slightly sweet and full of flavor; this is our favorite homemade chili!
Yield:

4-5 cups
Ingredients:

1 pound ground beef
2 medium onions, chopped (about 1 cup)
1 cup chopped green bell peppers
1 clove garlic, minced
28 ounces tomatoes (diced)
8 ounces tomato sauce (use some tomato paste instead for a thicker chili with less cooking time)
2 teaspoons chili powder
1 teaspoon salt (or more; salt to taste)
1/8 teaspoon black pepper
2 teaspoons freshly ground cumin
1/8 teaspoon cayenne red pepper
1/4 teaspoon paprika
15.5 ounce can of kidney beans, rinsed and drained
1/8 cup brown sugar

For serving:

Shredded cheese, sour cream, diced avocado, freshly chopped cilantro, corn chips and/or hot sauce!
Instructions:

1. Cook and stir beef, onions, garlic, and green peppers in a skillet or stock pot until meat is brown. Drain grease.

2. In stock pot, combine all ingredients and bring to a boil. Reduce
heat, cover, and simmer for 1 1/2-2 hours, stirring occasionally. Or,

simmer uncovered for about 45 minutes. If you use tomato paste instead
of the tomato sauce, the chili will get thicker faster, and might only
need to simmer for 20-30 minutes.

3. Serve hot with chips, cheese, sour cream, hot sauce, diced avocado, and/or fresh cilantro.



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This recipe is from Tammy’s Recipes.