

Chili (with Ground Beef and Beans)

(This is not an exact recipe, it can be easily doubled or reduced to make it more to your liking. Add a little of this or that, or leave out something you don't like or don't have, and it will still make a nice meal. Use a different kind of canned tomatoes if that's what you have.)

2 lbs. ground beef
1 large onion, coarsely chopped
1 cup celery, chopped
1 green pepper, chopped
3 or 4 cloves of garlic, minced.
1 jar of chili sauce
3 cans of crushed or diced tomatoes (14 oz. or so)
2 or 3 packages of Old El Paso Chili Seasoning (mild or spicy as preferred)
2 or 3 cans of kidney beans, depending on how much you like beans.

1. Brown meat in a large pot over medium heat until browned. Some people like the meat in bigger clumps and some prefer it to be finer, so stir it up till it is about the way you want it. It will get smaller as you stir throughout this process.
2. Add the onions, celery, green pepper, and garlic. Continue cooking until they get soft.
3. Add the tomatoes, one can filled with water, and chili sauce and simmer for about an hour.
4. Add the beans and chili seasoning and simmer for about 30 minutes more.

Serve with sour cream and grated cheese if desired.
Cornbread or muffins are often served with chili.

Instead of the Chili seasoning you can use regular Chili powder, tasting till you get the spicy flavor you prefer.

You can add chopped jalapeño peppers if you like hot and spicy.

This makes a big pot. You can reduce it to make less or freeze some of it.

Chili is always better the second or third day after you make it as the flavors blend.

You can also simmer it much longer than this or put it in the slow cooker after the initial mixture is made.

If it seems too thick add a little more water.