

# It's Chili by George!!



Rated: ★★★★★

Prep Time: 10 Minutes

Ready In: 1 Hour 55 Minutes

Submitted By: George Couch

Cook Time: 1 Hour 45 Minutes

Servings: 10

"This is a good, standard chili, with lots of ground beef, tomatoes, kidney and pinto beans, and onions. It needs to simmer for 90 minutes on the stove, or can be made in a slow cooker and left to simmer all day."

## INGREDIENTS:

- |   |                                    |
|---|------------------------------------|
| 2 pounds lean ground beef                         | 1/8 teaspoon ground cayenne pepper |
| 1 (46 fluid ounce) can tomato juice               | 1/2 teaspoon white sugar (brown?)  |
| 1 (29 ounce) can tomato sauce                     | 1/2 teaspoon dried oregano         |
| 1 (15 ounce) can kidney beans, drained and rinsed | 1/2 teaspoon ground black pepper   |
| 1 (15 ounce) can pinto beans, drained and rinsed  | 1 teaspoon salt                    |
| 1 1/2 cups chopped onion                          | 1 1/2 teaspoons ground cumin       |
| 1/4 cup chopped green bell pepper                 | 1/4 cup chili powder               |

garlic

## DIRECTIONS:

- Place ground beef in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, and crumble.
- In a large pot over high heat combine the ground beef, tomato juice, tomato sauce, kidney beans, pinto beans, onions, bell pepper, cayenne pepper, sugar, oregano, ground black pepper, salt, cumin and chili powder. Bring to a boil, then reduce heat to low. Simmer for 1 1/2 hours. (Note: If using a slow cooker, set on low, add ingredients, and cook for 8 to 10 hours.)

2 lbs ground beef  
 2 canned tomatoes - large  
 kidney }  
 pinto } beans - can  
 black }  
 1 each  
 red }  
 yellow } fresh peppers  
 green }  
 1 onion  
 cayenne pepper  
 brown sugar  
 oregano  
 salt  
~~cumin~~ cumin  
 chili powder

canned tomatoes

