

Old Fashioned Chili

Come in from the cold and warm up with some piping hot chili. Serve with cheese and crackers or wheat rolls and honey butter.

WHAT YOU NEED:

- 1 small onion, chopped
- 1 small red pepper, chopped
- 1 small green pepper, chopped
- 2 tablespoons olive oil
- 2 pounds lean ground beef
- 2 cans diced tomatoes (14.5 oz.)
- 1 can whole tomatoes (14.5 oz.)
- 1 can crushed tomatoes (28 oz.)
- 1 can chili beans (14.5 oz.)
- 2 teaspoons chili powder
- 1 teaspoon minced garlic
- 1 teaspoon black pepper
- ½ teaspoon salt
- Star pasta and sliced cheese (optional)

TO MAKE THE CHILI:

- 1 In a large saucepan, sauté onions and peppers in the olive oil. Add ground beef and cook thoroughly. Drain well. Add tomatoes, beans, and seasonings. Cook until bubbly. Continue cooking on low heat, stirring often for 30 minutes. If cooking in a slow cooker, transfer cooked onion, peppers, and ground beef to crock pot. Add all other ingredients.
- 2 Cook on high heat for 4 to 5 hours. Makes about 8 large servings. Garnish with star pasta and slices of cheese if desired.

