

Chili

3 TBSP. OLIVE OIL
 1 MEDIUM ONION CHOPPED
 1 BELL PEPPER CHOPPED
 1 LB. GROUND CHUCK BROWN & DRAIN
 2 CLOVES GARLIC (PRESSED)
 2 -14.5 OZ. CANS DICED TOMATOES
 16 OZ. CAN BLACK BEANS
 2- 16 OZ. CANS KIDNEY BEANS
 8 OZ. CAN TOMATO SAUCE
 1 TSP. FREEZE DRIED BASIL
 1/2 TSP. BLACK PEPPER
 1 TSP. SALT
 3 TBSP. CHILI POWDER

Cook onions, and peppers in olive oil until soft. Add ground beef, cook until brown with no pink showing. Drain grease off beef. Add cooked beef to a large stock pot or crock pot. Add remaining ingredients. Stir well.

Crock pot:

Cook on low for 6 hours or high for 4 hours or until very hot and bubbly. (Use your own judgement on how long to cook, depending on how hot your individual appliance gets.)

Stovetop:

Cook on medium/low heat for 2 or more hours. Serve with your favorite condiments. Hot sauce or diced chilis if desired.

"This has always been our go to chili recipe! It has the perfect balance of spices. Hot sauce can be added to your bowl if you like it HOT!" -Tammy