

## *Hillbilly Hotdog Chili*

**1 LB. GROUND CHUCK**  
**1 MEDIUM ONION, CHOPPED**  
**2 SIDES OF COLORED SWEET PEPPER, CHOPPED**  
**1 TBSP. CHILI POWDER**  
**1/2 TSP. BASIL**  
**8 OZ. TOMATO SAUCE**  
**1/2 TSP. SALT**  
**1/2 TSP.**  
**BLACK PEPPER**  
**1 CLOVE GARLIC (PRESSED THROUGH GARLIC PRESS)**

Brown ground chuck with onion and peppers.

Drain off excess grease (you can use paper towels to soak it up). Add remaining ingredients and simmer for 20 minutes.

For a Hillbilly Dog serve over loaf bread instead of on a bun!

*“Make some homemade slaw, find my recipe in the appetizers and salad section of this cookbook.”*

*-Tammy*