

Man Chili (Double Meat)

1.5 POUNDS GROUND CHUCK COOK & DRAIN
2 LB. BEEF ROAST (CUBED)
1/2 CUP FLOUR **WEBER STEAK N CHOP**
1 LARGE ONION (CHOPPED)
1 BELL PEPPER (CHOPPED)
4 LARGE GARLIC CLOVES (PRESSED)
5 TBSP OLIVE OIL
2 -14-15 OZ. CANS DICED TOMATOES
2- 16 OZ. CANS KIDNEY BEANS WITH JUICE
1- 16 OZ CANS PINTO BEANS WITH JUICE
1- 16 OZ CAN BLACK BEANS WITH JUICE
15 OZ. CAN TOMATO SAUCE
28 OZ. CAN CRUSHED TOMATOES
2 TBSP. FREEZE DRIED BASIL
1 TSP. BLACK PEPPER **2 TSP. SALT**
6 TBSP. CHILI POWDER **1/2 CUP KETCHUP**

Sauté onions, garlic & pepper with olive oil in stockpot then add ground beef. Brown ground beef drain set aside. Season roast cubes with steak n chop (Weber) Dredge with 1/2 cup of flour. Brown in stockpot with 2 tbsp. olive oil. Add ground beef. Add remaining ingredients. Stir well.

Crock pot: Cook low 6 hours or high 3-4 hours.

Stovetop: Cook on low heat 4 or more hours. Stirring occasionally to prevent sticking. Add hot sauce or diced chilis if desired. Serves 6-8