

## Chelle's Chilly Weather Chili

Adapted from [Paula Deen's Chili in a biscuit bowl recipe](#)

### Ingredients:

2 lbs ground beef  
2-3 bell peppers, any color you like  
2 onions  
4 (14 oz) cans diced or stewed tomatoes  
4 tbsp chili powder  
cumin to taste  
dash cinnamon  
cayenne pepper to taste  
2-3 cans beans (kidney, black, pinto)  
salt and pepper

Brown ground beef in a stock pan. Add diced peppers and onions and cook for a few minutes until vegetables are tender. Drain most of the liquid from the pot. Add canned tomatoes, canned beans (drained and rinsed), and seasonings. I usually add the 4 tbsp chili powder and then just sprinkle in the cumin, cinnamon and cayenne pepper. I use more cumin than the other seasonings. Stir together, cover, and simmer on low for 45 minutes, stirring occasionally.

Serve with tortilla chips, shredded cheese, plain greek yogurt (in place of sour cream), fresh avocado.

NOTES: I've made this with Rotel as some of the tomatoes too and it is DELISH! The tomatoes that I used today were what EMX picked up at the grocery store for me last night. :)

Enjoy!