

Good Ol' Chili Recipe

serves 4-5

Ingredients:

1 lb ground beef

1 onion chopped

1 bell pepper chopped (green or red)

1 jalapeno diced (remove the seeds and white inside part of the pepper if you don't like spicy chili)

4-6 cloves minced garlic

1 package McCormicks chili seasoning

1 TBS chili powder

1 beer (I used Goose Island 312, but I'm sure any kind will do)

1 28oz can of diced tomatoes

1 14oz can each of black beans, kidney beans and chili beans drained

The How To:

Brown the meat in a large pot or dutch oven (5q). Drain and set aside.

In the same pot, but without the meat, add 2-3 TBS olive oil and put back on med high heat. Add the onions and bell peppers. Cook for five minutes stirring occasionally.

Stir in the garlic, jalapeno and cook for a minute more.

Add the cooked meat, all the seasoning, beer and tomatoes to the pot. Stir well and bring everything up to a simmer. Turn the heat to low and cook the chili for 1 hour stirring occasionally to make sure it isn't sticking.

Finally, add the beans and mix well. Enjoy!