

Hearty Chili

via The Redheaded Princess

Ingredients:

- 1 lb ground beef
- 1 large onion
- 3 cloves garlic, minced
- 1 large can crushed tomatoes
- 2 can diced tomatoes
- 1 can tomato paste
- 1 large can dark red kidney beans, drained and rinsed
- Salt and pepper to taste
- 3 Tablespoons chili powder
- Garlic powder, to taste
- 1/4 tsp. Crushed red pepper flakes
- 2 Tablespoons juice from can of pickled jalapeño slices
- 1 T pickled jalapeño slices, chopped (optional)

For Serving: (optional)

- Cooked white rice
- Cheddar cheese, shredded
- Sour cream
- Corn bread

1. First brown the beef and sauté the onions in a large heavy bottomed pot. Once the beef is mostly browned add the garlic. When the beef is all the way browned drain the oil.
2. Next add the chili powder , salt, pepper, red pepper flakes and some garlic powder (for good measure.:)) Mix thoroughly.
3. At this point all of the ingredients can be combined in a slower cooker and cooked on low for 6-8 hours. Otherwise add the crushed tomatoes, diced tomatoes, and tomato paste.
4. Add the rinsed and drained kidney beans and bring it all to a boil.
5. Reduce heat to low and simmer for 30 minutes to an hour. Serve over some rice or



homemade cornbread. Add some cheese or sour cream or both and enjoy!



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