

ORIGINAL RECIPE from the kitchen of
Darlene Light of Dryden, Virginia

RECIPE from the kitchen of Chris & Tyler

Chili



Preparation

1. Brown ground beef. Add onions & cook until translucent. Drain grease.
2. In crock pot, mix ground beef & onions, chili base, kidney beans, garlic, paprika, chili powder, salt, garlic powder, & sugar.
3. Cook on low for 2-3 hours, stirring occasionally.
4. Top as desired.

Tips

- Toppings: shredded cheddar cheese, sour cream, green onions, or jalapeños
- Can also be cooked on the stove top - cook on low, covered, for 1 hour

Ingredients

- 2 pounds lean ground beef
- 1 quart jar chili base (from the kitchen of Chris & Tyler)
- 2 cans red kidney beans
- 2 cloves garlic, minced
- 1 medium onion, chopped
- 3 tablespoons paprika
- 3 tablespoon chili powder
- 1 tablespoon salt
- 1 teaspoon garlic powder
- 1 tablespoon sugar