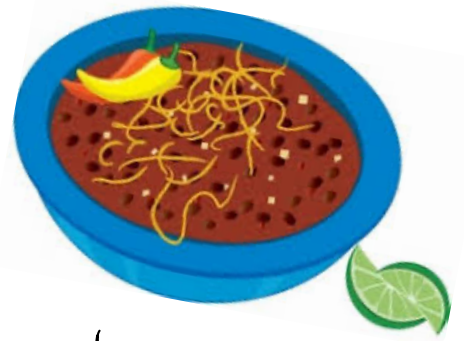


Grandma's Chili

From: Grandma Wisner



Ingredients:

- ~ 1 lb ground Beef
- ~ 1 large onion (chopped)
- ~ 2 garlic cloves (minced)
- ~ 1 Tbs chili powder
- ~ 1 can tomato sauce
- ~ 1 can black beans
- ~ 1 large can diced tomatoes

Instructions:

1. On stove top, brown meat, add onion and chili powder
2. When onion is soft add garlic last so it doesn't burn.
3. Drain off fat. Drain 1 large can of tomatoes and add tomatoes to meat.
4. Add 1 can of tomato sauce. Fill that can with water and pour into pot to rinse any remaining sauce into the pot. Add another 1/2 can of water.
5. Pour can of beans into strainer & wash off. Add to pot. Add salt and pepper
6. Cook for a couple of hours on stove top approximately 1-2 hours to thicken. Keep stove temp on high until it boils then turn down to simmer