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## Pat's Chili

*Great dish to warm you from inside out.*

*Gets better each time it is reheated.*

*Serves a good sized crowd*

Like many of my recipes, there are not specific measurements. Part of it is just lot's of experience cooking, another part is dependent on what is on hand that day and finally what it tastes like as it is being cooked. So understand that the measurements shown are only guidelines.

Quantity	Ingredients	Preparation Notes
4 - lbs	Ground Beef - very lean preferred.	
4 Lrg	Onions - sometimes more	• Brown ground meat in large pot
4 - 5 Lrg cans	Tomatoes - If store bought - 1lb, 12 oz cans - If home canned - same number of quarts.	• Next add onions and cook until slightly transparent
4 cans	Dark Red Kidney Beans (15.5 oz) drained	• Add other chopped vegetables
1 can	Tomato Sauce (15 oz)	• Drain if there is too much fat
2 - 4 Tbsp	Sugar	• Add all spices, lesser amounts first, you can always add more later.
1 - 2	Large Green Peppers, seeded and chopped	• Add tomatoes and tomato sauce
	Celery pieces (optional)	• Chop tomatoes if too large with spatula or spoon
4 - 8 Tbsp	Chili Powder	• Bring to a boil
1 Tbsp	Salt or to taste	• Add sugar
	Pepper to taste	• Taste and add more of anything you think may be needed. Should be able to taste the chili powder. If bitter, add a bit more sugar.
	Minced Garlic to taste	• Turn down and simmer covered, stirring occasionally for at least an hour or until ready to serve.
	Dried Red Pepper	• Serve with cornbread or crackers
	Cherry Tomatoes (optional)	• Garnish if desired with shredded sharp cheddar cheese, dollop of sour cream, cilantro and or parsley.