

Lynne's Chili

Ingredients:

2 lbs. ground beef
1 29 oz. can tomato sauce
1 29 oz. can kidney beans with liquid
1 29 oz can pinto beans with liquid
1 medium can diced onions
1/2 cup diced green chili's
1/4 cup diced celery
3 medium tomatoes, chopped
1 to 2 teaspoons cumin powder
2 tablespoons chili powder
1 1/2 teaspoon black pepper
2 teaspoons salt
2 cups water garnish with grated cheese serve with corn bread

Preparation Steps:

Brown ground beef, drain fat.

Crumble into pea size pieces.

Put in large pot combine all and simmer 2 to 3 hours, stirring every 15 minutes.

We also spiced it up a little more and put chopped up *carne asada* in, a little sugar and a dash more salt than the recipe called for.

NOTE: Leftovers can be frozen for several months.