



Homemade Chili

Recipe By KELLI SMITH and ERIN BARNETT

SERVES: 6-8

INGREDIENTS:

- | | |
|--|---|
| <input type="checkbox"/> 2 lbs. ground beef | <input type="checkbox"/> 1 (8 oz.) can tomato sauce |
| <input type="checkbox"/> 1 bag frozen Laura Lynn chopped green peppers | <input type="checkbox"/> 1 tbsp. pickled diced jalapeño peppers |
| <input type="checkbox"/> 1 bag frozen Laura Lynn chopped onion | <input type="checkbox"/> 1 (14.5 oz.) can diced tomatoes |
| <input type="checkbox"/> 1 (15 oz.) can light red kidney beans | <input type="checkbox"/> ground cinnamon, to taste |
| <input type="checkbox"/> 1 (15 oz.) can chili beans | <input type="checkbox"/> sugar, to taste |
| <input type="checkbox"/> 2 packages Laura Lynn chili seasoning mix | <input type="checkbox"/> cayenne pepper, to taste |

OPTIONAL TOPPINGS:

- ☐ chopped onions
- ☐ shredded cheese
- ☐ sour cream
- ☐ crackers
- ☐ corn chips
- ☐ corn bread

DIRECTIONS:

- ☐ 1. In large pot cook ground beef, onions, green peppers, and jalapeños on high heat, until meat is fully cooked.
- ☐ 2. Add chili seasoning, beans, tomato sauce, and diced tomatoes. Add cinnamon, sugar, and cayenne pepper, a little at a time, stirring and tasting after each addition to get to your preferred heat and sweetness level.
- ☐ 3. Put on high heat, bring to a boil, and then reduce heat to low and let cook for at least 30 minutes. The longer the chili cooks, the more flavorful it becomes.
- ☐ 4. Add a cup of water if you want your chili to have a more soup-like consistency.
- ☐ 5. Top your chili with any of the optional toppings you like.

Make a delicious second meal using leftover chili and a baked potato!

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