

Farmhouse Favorite Chili

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| 1 1/2 lbs. ground beef or pork | 1 medium onion, diced |
| 1 medium green pepper, diced | 1/3 cup PCM Chili Seasoning |
| 1 medium red pepper, diced | 30 ounce can chili beans in chili sauce |
| 3 15.5 ounce cans drained beans
(red beans, kidney beans or others) | 28 ounce can petite diced tomatoes |
| 1 1/2 teaspoons salt | 3 cloves minced garlic |

In large pot or dutch oven, brown meat until cooked through. Add onions, garlic and peppers to meat and cook 2-3 minutes. Stir in chili seasoning and cook several minutes more until aromatic. Add the cans of drained beans, the chili beans, and the tomatoes. Add the salt, stir until blended then bring to a boil. Reduce heat to simmer, cover with a lid and cook until the vegetables are soft, about 30-45 minutes. Adjust salt to taste before serving. Serve with your favorite chili toppings (like shredded Hemme Brothers cheddar) and a batch of our cornbread.

