



FELLOWSHIP SQUARE
SURPRISE

EASY CHILI RECIPE

Ingredients Needed:

- 1 pound of ground beef
- 1 cup chopped onions
- 2 cups chopped green and red bell peppers
- 3 table spoons dark chili powder
- 2 cloves minced garlic
- .25 cup brown sugar
- .25 teaspoon ground cumin
- 2 table spoons taco seasoning
- 1 cup diced tomatoes (can)
- 1 cup tomato sauce (can)
- 1 cup red kidney beans undrained (can)
- 1 cup black kidney beans rinsed (can)
- 2 cubes of beef bouillon diluted in 1 cup warm water
- 2 table spoons of tomato paste
- Salt and pepper to taste

Directions:

I.

In a large saucepan over medium heat, sauté the ground beef breaking up large lumps with a kitchen wire whisk. Add onions and bell peppers and continue to sauté until beef is browned. Drain excess fat.

II.

Add all the ingredients to the pot except for the beans. (add beans last). Bring the mixture to boil and reduce heat to low. Simmer for 30 minutes on low heat stirring occasionally. Add the beans and continue to simmer until desired chili thickness is reached. Add more water if chili becomes too thick. Season to taste with salt and pepper or chili pepper flakes for spicier version.

Our residents LOVE Cornbread with their Chili. Others, like a good old-fashioned Peanut Butter Sandwich or Saltine Crackers!

Regardless, we hope you... Enjoy!