

CHILI FOR A CROWD

ingredients:

- 1 pound ground chuck
- 1 pound pork sausage
- 4–12 ounce cans of tomato sauce
- 1 (29 ounce) can diced tomatoes
- 1 1/2 cups chopped onion
- 1/2 cup chopped celery
- 1/4 cup chopped green bell pepper
- 1 Tablespoon chili powder
- 1 Tablespoon hot sauce (such as Tabasco)
- 2 teaspoons ground cumin
- 1 1/2 teaspoons garlic powder
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon dried oregano
- 1/2 teaspoon white sugar
- 1/8 teaspoon ground cayenne pepper
- 1 can chili beans, with liquid
- 1 can kidney beans, drained and rinsed

directions:

1. Place ground beef and sausage in a large Dutch oven. Cook over medium-high heat until evenly brown, crumbling as it cooks. Stir in the onion, celery and bell pepper and continue to cook until it starts to soften.
2. Add in the tomato sauce, diced tomatoes, chili powder, hot sauce, cumin, garlic powder, salt and pepper, oregano, sugar, and cayenne pepper. Stir to combine.
3. Add in both cans of beans and cook chili on medium low heat for another 30-45 minutes. Stirring occasionally.
4. Enjoy!

Tip: Garnish with shredded sharp cheddar cheese, sour cream and chopped green onions

