

Hearty Chili - Large Quantity (Recipe courtesy of Dan Sackinger)

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| 2 ½ lbs ground beef | 6 Tbsp Chili Powder |
| 5 cans (28 oz each) diced Tomatoes | 2 Tbsp ground Cumin |
| 4 cloves of Garlic diced | 1 Tbsp crushed Red Pepper |
| 2 Cans (40 oz each) Dark Red Kidney Beans | 4 Tbsp Hot sauce (Tabasco, etc) |
| ½ Diced white Onion | 3 tsp ground Cayenne Pepper |
| 1 diced Jalapeno Pepper (optional) | 1 tsp Black Pepper. |

Drain the 4 of the 5 cans of diced tomatoes. Leave 1 can undrained.
Do not drain the Kidney Beans.

In a large (8 qt) saucepan over medium-low heat, combine the following items:

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| Onion, | Garlic |
| Green Pepper, | Kidney Beans, |
| Jalapeno | Diced Tomatoes (drained) |
| Hot Sauce | |

And the following spices:

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| 4 Tbsp Chili Powder, | 1 Tbsp Cumin, |
| 1 Tbsp Red Pepper, | 2 tsp Cayenne Pepper. |
| ½ tsp Black Pepper | |

Let this simmer while you prepare the Beef.

In a frying pan, brown the ground Beef. When the Beef is fully cooked, drain the grease from the Beef then put the Beef back in the skillet. Over low heat re-warm the Beef and stir in the remaining spices.

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| 2 Tbsp Chili powder, | ½ tsp Black Pepper |
| 1 Tbsp Cumin | |

Stir the spices into the Beef for about 5 minutes to ensure thorough mixing.

Once the Beef is properly spiced, remove from the skillet and add it the simmering Chili bringing contents to a boil. Boil for 5 minutes then reduce heat to Low, cover and simmer for about 2 hours.

Serve with quality bread (French, Italian, Sourdough).