

Paulette's Chili

2 lbs. ground chuck

2 14.5 oz. cans diced tomatoes (or stewed tomatoes)

2 cans tomato soup

2/3 can of water (soup can)

2 to 3 cans beans (chili, pinto, cannellini, kidney or your preference)

1 lg. green bell pepper

1 lg. red bell pepper

2 lg. jalapeño peppers

2 lg. sweet yellow onions

4 cloves garlic

2 T. chili powder

1 tsp. cayenne pepper or crushed red pepper (more if you like it hotter)

Salt & pepper to taste

Chop peppers & onion. Crush garlic. Brown hamburger, onions, green/red peppers, jalapeños & garlic in large dutch oven. Drain off grease. Add tomato soup, water, diced tomatoes. Sprinkle in chili powder, cayenne pepper, salt & pepper. Simmer for about 4 hours over low heat. Add beans about 30 minutes before serving.



