

Traditional Chili

Ingredients:

2lb lean ground beef
1lb savory sausage
2 white onions, chopped
4 tablespoons chili powder
4 tablespoons ground cumin
2 teaspoons dried oregano
1/2 teaspoon cayenne
4 cans kidney beans (14.5oz)
4 cans diced fire roasted tomatoes (14.5oz)
1 cans tomato paste (12oz)
2 cans adobo peppers in sauce (7oz)
1 bottle dark beer
1 teaspoon salt

Instructions:

Brown meat in a large stock pot then remove
Saute onion in meat drippings
Return meat to pot and add all seasonings
Add all canned things with their juices
Bring to a boil, simmer uncovered for 30 minutes
Best to cook 12 hours before serving