

JAY'S CHILI

Ingredients

- 1.5 lbs Ground Sirloin
- 1 cup Tomato Sauce
- 3/4 lb Tomatoes, diced
- 2 cups Water
- 1/2 lb Onions, diced
- 1 tbs Tomato paste
- 1 tsp Garlic, peeled fresh
- 1/4 cup Celery, diced
- 1 tbs Fresh Parsley, chopped
- 1 1/2 tsp Chili Powder
- 1 tsp Cumin Powder
- 2 cups Kidney Beans, drained
- 1 tsp Beef Base, Minors

Directions

1. In a large saucepan brown ground sirloin.
2. Remove meat, drain all but 2 tbs of the fat.
3. Add the garlic, onions and celery. Cook and stir until tender.
4. Add the tomatoes, tomato sauce, tomato paste, water, chili powder, cumin powder and beef base. Mix well.
5. Add kidney beans & Parsley.
6. Bring to a boil then reduce heat and simmer, covered, for approximately 30 minutes.
7. Season with salt and pepper to taste.