

Classic Chili from momsdinner.net

- 1 lb ground beef 80/20 or 85/15
- 1 tbsp oil
- 3 large garlic cloves minced
- 1 onion chopped
- 2 celery stalks chopped
- 4 oz can chopped green chilies
- 15 oz can diced tomatoes
- 16 oz tomato sauce
- 1 cup water
- 15 oz can chili beans in sauce
- 15 oz can northern beans drained
- 1½ tbsp sugar
- 1 bay leaf
- 1 tbsp (heaping) chili powder
- 1 tsp dried oregano
- 1 tsp cumin
- 1 tsp salt
- ½ tsp pepper
- pinch of ground allspice
- pinch of ground clove
- pinch of red pepper flakes

1. In a large pot over medium high heat sauté the garlic, celery, and onions for 5 minutes, stirring often.
2. Add the ground beef and cook, crumbling, for 5 minutes until cooked thru.
3. Turn the heat to medium low and add the green chilies, tomato sauce, diced tomatoes, water, both beans, sugar, and all the spices and seasonings. Stir to combine.
4. Simmer over low heat for 30 minutes, stirring occasionally.
5. Remove the bay leaf before serving.
6. This recipe can be made ahead and reheated on the stove top. You may need to add a little water to loosen it up.

Q: What happens when you eat too many bell peppers?

A: You get a belly-ache. From jokes4us.com

Q: Did you hear about the Bell Pepper flavored vodka?

A: It makes you bell-igerent. From jokes4us.com