

From Jean and Pat's Kitchen

Chili

Date: 1993

From: Our Own

Ingredients:

2	lb	hamburger
1	med	onion, chopped (= 3/4 cup)
1	tsp	salt
1/4	tsp	black pepper
1	tsp	garlic powder (or 6 cloves)
1	can	tomato soup
1	can	stewed tomatoes, chopped
1	can	kidney beans
1	Tbls	chili powder
1	Tbls	cumin
1/4	tsp	celery seed
1/2	tsp	liquid smoke (hickory preferred)
1	tsp	Worcestershire sauce
1/4	cup	water
-	-	cayenne to taste

Instructions:

In large saucepan, brown hamburger with onion; drain. Add salt, black pepper, and garlic powder; brown for another five minutes.

Place all ingredients into crock pot; mix well. Add water to desired consistency.

Leave in crock pot on high temp for 3 hours.

Notes:

Serves six.

Freezes well.

Can add green or hot peppers.

Can substitute hamburger with small cubes of beef, chicken, or venison.

Schilling brand chili powder seems to be the best, but it's a bit hot for most folks. To cool down chili, substitute 1 Tbls chili powder with 1 Tbls cumin. To spice up, add a dash or two of red cayenne pepper.

Before we were married, I lived in Grand Forks and started experimenting with different chili recipes. I tried several recipes, but never found one I really liked, so I experimented and tried to make my own. After dozens of batches (some of which were horrible), I was just about to give up when I decided to just start tossing in random ingredients I had laying around. The chili was the best I had in years, so I jotted down what I put in it.

When Jean came to visit, she liked the chili, so one day she decided to make it. I gave her the recipe and ran an errand. When I came back, she said the chili didn't turn out quite right. It turns out that when I originally jotted down the recipe, I accidentally wrote down 2 Tbls of cayenne pepper instead of 2 dashes. I knew the recipe without ever looking what I wrote down, so it wasn't a problem for me, but when Jean made it, the chili was so hot we ended up throwing it out.