

Donald's Chili Con Carne

1 pound ground beef	Chili powder (approximately 2 teaspoons)
1 cup diced onion	2 tablespoons cold water
1 clove chopped garlic	1 teaspoon salt
½ cup diced green pepper	1 teaspoon sugar
1 tablespoon fat	1 teaspoon Worcestershire sauce
2 cans (1½ pounds) kidney beans	
2 cups tomatoes	

Brown beef in fat. Add onion, garlic, green pepper and cook until onions are transparent. Add tomatoes and spices which have been mixed with cold water. Cover and simmer 1 hour. Add 2 cans kidney beans and cook 1 hour uncovered.

Chili Con Carne

1 pound ground beef (browned)	1 tablespoon chili powder
1 can tomatoes	Salt & pepper
1 can kidney beans	

Simmer ½ hour

Chili Con Carne

1 pound ground beef	2 cups liquid (juice from beans plus water)
1 large onion, chopped	1 to 3 teaspoons chili powder
1 clove garlic, minced	¼ teaspoon Tabasco
¼ cup vegetable oil	1 teaspoon salt
1 can (8 ounces) tomato sauce	
2 cups cooked or canned kidney beans	

Brown the meat, onion and garlic in vegetable oil, stirring to break the meat into bite-size pieces. Add remaining ingredients. Cover and cook over low heat 1 to 1½ hours. Stir occasionally. Add water if needed. 6 servings.

Chili

2 pounds ground beef (leanest) (add to crockpot raw)	1 teaspoon pepper
1 quart + 1 cup tomato juice	1 tablespoon salt
4 teaspoons cinnamon	¼ teaspoon red pepper
2 teaspoons ground cumin	1½ teaspoon vinegar
1 large whole onion	5 bay leaves
2 dashes Worcestershire	¼ teaspoon garlic powder
3 teaspoons allspice	2 tablespoons chili powder

Cook uncovered for two hours. Remove onions and bay leaves. Serve over spaghetti.