

Toms Chili

Written by

Wednesday, 22 June 2011 15:01 - Last Updated Sunday, 24 May 2015 19:41

This chili recipe is over 40 years old and still delicious!

Submitted by: Tom W.

Ingredients:

- 1 TBS vegetable oil
- 2 pound ground beef
- 2 pods garlic, pressed
- ½ tsp salt
- ½ tsp celery salt
- ½ tsp onion salt
- 1 onion, coarsely chopped
- ¼ bell pepper, coarsely chopped
- 1 small can tomato sauce
- 1 can pureed tomatoes
- 1 can Rotel tomatoes
- 1 ounce of chili powder
- ½ tsp cumin
- ¼ cup flour
- 2 TBS sugar
- 1 ½ cups water
- 1 small can mushroom stems & pieces
- 2 cans red beans
- ½ white onion, grated
- 2 cups shredded cheddar cheese
- 2 cups sour cream
- ½ cup jalapeno slices

Instructions:

1. In a large Dutch oven, lightly brown ground meat in oil;
2. Add garlic and next 4 ingredients

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3. Add onion and bell pepper, continue cooking 8 minutes
4. Add remaining ingredients and bring to a boil, reduce heat and simmer for 2-4 hours
5. Serve hot in bowls with last 4 ingredients available for garnish

Serves 6-8