

Beef Chili

Submitted by: Laura Lee Skillman

This recipe will need to be cooked and simmer on your stove top. On Sunday morning please bring this Beef Chili to church in your crock pot, warm and ready to serve! We will keep your crock pot plugged in and be serving directly from it. Please be sure to label your crock pot and serving ladle (if you have one) with your name to help us return items to the proper owner. 😊

2 lbs. browned ground beef, drained
1 large can kidney beans and juice
2 onions, chopped
1 bell pepper, chopped
5-6 stalks celery, chopped
4-5 cloves garlic, minced
1 large can tomato sauce
1 container fresh, sliced mushrooms
Chili powder - A few hearty shakes (to taste)
Parsley (to taste)
Onion powder (to taste)
Salt and Pepper (to taste)

1. Brown ground beef until cooked thoroughly, drain.
2. Add kidney beans and juice, onion, bell pepper, celery, garlic, tomato sauce and mushrooms.
3. Add chili powder, parsley, onion powder and salt & pepper to taste.
4. Simmer for 3 hours.