

CHILI FOR A "HAPPY" CROWD

Presented by:

Janice Marzano-Program Director, The Depot Youth Center of Darien

5 LBS. GROUND BEEF
3 LARGE ONIONS, CHOPPED
3 CELERY RIBS, CHOPPED
2 CANS (28 OZ. EACH) DICED TOMATOES, UNDRAINED
2 CANS (16 OZ. EACH) KIDNEY BEANS, RINSED AND DRAINED
1 CAN (28 OZ.) PORK AND BEANS
2 CANS CONDENSED TOMATO SOUP, UNDILUTED
2-2/3 CUPS WATER
 $\frac{1}{4}$ CUP CHILI POWDER
3 TSP. SALT
2 TSP. GARLIC POWDER
2 TSP. SEASONED SALT
2. TSP. PEPPER
1 TSP. GROUND CUMIN
1 TSP. EACH DRIED THYME, OREGANO, AND ROSEMARY, CRUSHED
 $\frac{1}{2}$ TSP. CAYENNE PEPPER

IN A STOCKPOT (I USE CAST IRON), COOK BEEF, ONIONS AND CELERY OVER MEDIUM HEAT UNTIL MEAT IS NO LONGER PINK; DRAIN. STIR IN REMAINING INGREDIENTS.

BRING TO A BOIL. REDUCE HEAT; SIMMER, UNCOVERED, FOR 1 HOUR OR UNTIL DESIRED THICKNESS IS ACHIEVED.

MAKES ABOUT 24 SERVINGS (1 CUP EACH) ~~ COOK: 1-1/2 HOURS