

## **BEEF & BEAN CHILI**

*6 Servings*

### **INGREDIENTS**

- 1 lb. ground beef
- 1/4 cup chopped, yellow onion
- 2 tsp. minced garlic
- 6 cups diced tomatoes, drained
- 1/2 cup tomato sauce
- 1 cup water
- 1 1/2 tablespoons chili powder
- 1/2 teaspoon salt
- 3/4 tablespoon sugar
- 3 cups Pinto beans, rinsed and drained



### **DIRECTIONS**

Cook beef, onions and garlic in a large stockpot or saucepan until meat is browned. Add canned tomatoes, tomato sauce, water, chili powder, salt, pepper and sugar to beef mixture; stir until well blended. Add rinsed and drained beans to meat mixture; bring to a boil. Cover, and simmer over low heat for 1 hour. Add additional tomato sauce or water if chili becomes too thick.

Serve with honey corn bread and enjoy!