

The Perfect Winter Chili

Prep Time: 25 mins | Cook Time: 30 mins

Serves up to 6 guests

Initial Ingredients:

2 lbs ground beef (preferably round, chuck and/or sirloin)
1 large white or yellow onion, chopped into bite-size pieces
2 heaping Tbsps ground cumin
2-3 tsps minced garlic
2 tsps salt

Combine these five ingredients in a large cookpot over medium-high heat and brown meat until it is no longer red and onion is translucent; approximately 10-15 minutes. Stir frequently to keep meat from scorching and to break up meat. Once meat is browned, remove cookpot from heat while adding remaining ingredients.

Next, stir in:

4-6 Tbsps chili powder (don't be shy!)
1 heaping Tbsp flour
1 Tbsp granulated sugar
1 tsp coarse-ground black pepper

Once combined, stir in final ingredients:

1 small can tomato paste
1 small can tomato sauce
2 cans 14.5-oz cans petite diced tomatoes, undrained (use at least 1.5 cans; more if you really like your chili tomato loaded)
½ cup water
1 can kidney beans, undrained

Once all ingredients are combined, return cookpot to burner, cover, and heat on a medium-high level until chili begins to simmer, stirring occasionally. Reduce heat to low and continue to simmer, covered, for 30 minutes; continue to stir occasionally.

Offer corn chips, shredded cheese, Tabasco, jalapenos, sliced cheeses, cornbread or crackers alongside!

COOK'S NOTES:

- All seasoning ingredients can be adjusted to personal taste, including onion and garlic.
- Recipe can be made up to two days in advance of serving. In our opinion, it tastes even better the second day! Store in fridge in a container with a tight-fitting lid. This chili also freezes well.
- Crockpot Cooking: Once meat is browned and all ingredients are added, you may cook chili on high for 4 hours in a crockpot.