
Food for the Soul

Kirk's Chili

Soups, Stews, Chili

1 lb ground beef	12 oz beef broth or water
1 lb chopped beef (rib eye) in 1/2' cubes	14 t chili powder
1 lg bell pepper	1 1/2 t garlic powder
1 lg onion	2 t black pepper
2 15-oz cans whole tomatoes	2 1/2 t Lawry's season salt
3 8-oz cans tomato sauce	1 3/4 t cayenne red pepper
1 6-oz can tomato paste	1 1/2 t paprika
2 15-oz cans dark red kidney beans	2 1/2 or 3 t diced hot jalapenos or more (How Hot is Too Hot?)

Instructions

Chop onion and bell pepper into small pieces. Brown ground beef, chopped beef, bell pepper and onion together in large pot. Drain. Add tomato ingredients and beans. Stir well. Do not drain beans. The juice adds good flavor. Next start to add seasonings. Add 1/3 of total amount of each seasoning. Allow chili to simmer 10 minutes, then add an additional 1/3 and beef broth/water. Remember to taste before adding last 1/3 seasoning. Remember, it's your chili...add as much seasoning as you like.

Matthew 28:19-20 (NIV) "Therefore go and make disciples of all nations, baptizing them in the name of the Father and of the Son and of the Holy Spirit, and teaching them to obey everything I have commanded you. And surely I am with you always, to the very end of the age."

--Kirk Daigle
