

CHILI

MOM

WASHED 4 CUPS SMALL RED BEANS

SOAK OVERNIGHT IN WATER JUST COVERING THE BEANS. THE  
NEXT MORNING DO NOT DRAIN THE WATER BUT PUT ON TO  
COOK WITH 4 TEAS SALT. BRING TO BOIL AND THEN TURN  
LOW.

BROWN 3 POUNDS GROUND BEEF WITH 1 TBSP SALT. WHEN  
COOKED POUR OFF EXCESS FAT. ADD 4 TBSP CHILI POWDER  
AND TWO 15 OZ CANS OF TOMATO SAUCE. STIR INTO BEAN  
MIXTURE AFTER BEANS HAVE COOKED ABOUT ONE HOUR. CONTINUE  
COOKING UNTIL BEANS ARE SOFT, ABOUT THREE HOURS.

KEEP HEAT TO LOW HEAT WHILE COOKING

OH, OH, I FORGOT THE ONE LARGE GOUND ONION TO BE COOKED  
IN WITH THE GROUND BEEF.