



Weekend Chili

Ingredients:

- 3 16oz cans of beans (kidney, cannellini, navy, or a blend)
- 1 lb ground meat
- 1 large onion, chopped
- 5 cloves garlic, finely chopped
- 1 24oz bottle *First Field* Pure Strained Tomatoes
- 1 28oz can *First Field* Crushed Tomatoes
- 2 Tb olive oil
- 6 Tb chili powder
- 2 Tb ground cumin
- 1/2 ts white pepper
- 2 C water
- salt to taste

Directions:

Heat olive oil in large, heavy pot over medium heat. Add ground meat, onion, and garlic, and cook until meat is lightly browned and onions are soft. Drain and rinse canned beans.

Add bottle of strained tomatoes first to deglaze pan and stir. Add can of crushed tomatoes, beans, seasonings, and water, and stir gently to combine. Bring to a simmer, then cover and simmer on low for 3 hours, stirring occasionally and adding more water if chili seems too thick. Add salt to taste.