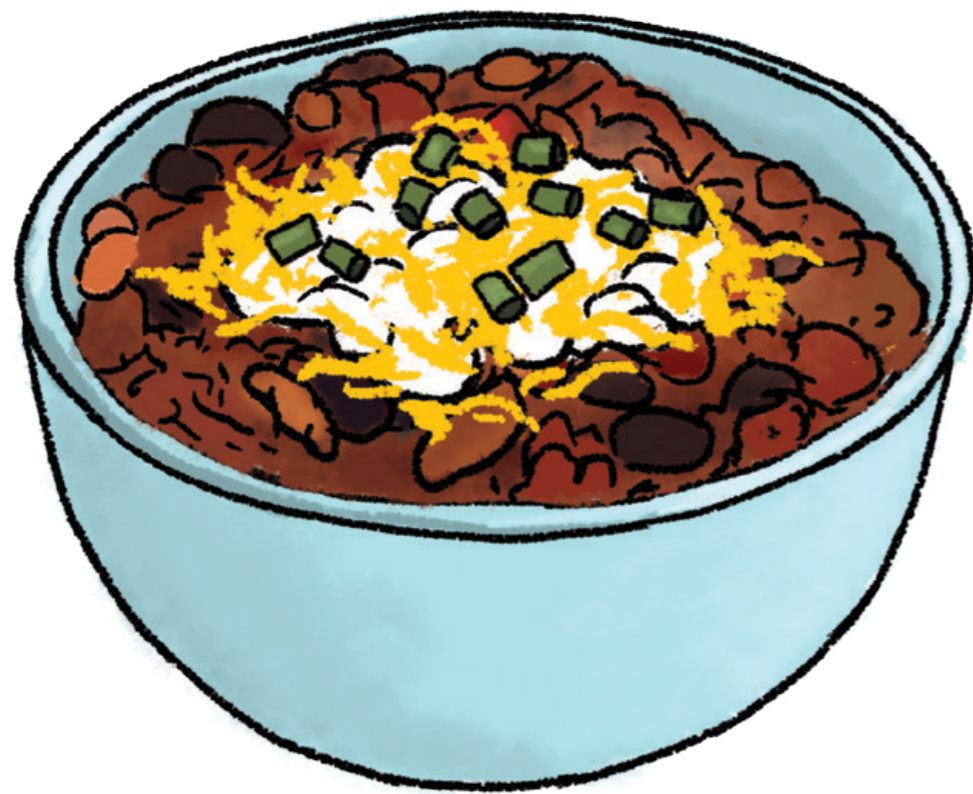


Chilly Night Chili

Warm up on a cold winter's night with a big bowl of chili. Mix and match dried spices and herbs to create your own chili seasoning – use some now and save some for later. Sprinkle your mix into a hearty pot of ground beef, beans, and tomatoes for an amazing batch of chili from scratch.



Serves: 4-6

What You Need

Ingredients

For the spice mix:



2 tsp salt



1 tsp pepper



2 Tbsp chili powder



1 Tbsp ground cumin

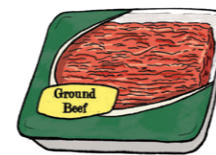


2 Tbps unsweetened cocoa powder



1 tsp dried oregano

For the chili:



2 pounds lean ground beef



2 onions



5 garlic cloves



28 oz. can tomato sauce



15 oz. can diced tomatoes

For garnish:



15 oz. can pinto beans



15 oz. can black beans



15 oz. can kidney beans



sour cream

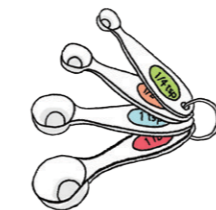


shredded cheddar cheese



chives

Tools



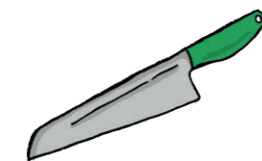
measuring spoons



small bowl



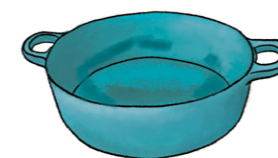
cutting board



knife or scissors



small bowl



large dutch oven or pot



wooden spoon



can opener



strainer or colander

Steps

1



Make chili spice blend: mix salt and pepper in a small bowl.

2



Add dried spices: chili powder, and cumin.

3



Add unsweetened cocoa powder and dried oregano. Stir well. Set aside.

4



Halve onions, cut ends off, peel. Slice halves into strips then into a dice. Add to bowl.

5



Smash garlic cloves, remove skins, and chop garlic into small pieces.

6



Heat dutch oven over medium-high heat. Add ground beef. Brown for 2 minutes.

7



Add onion. Stir well, breaking meat into small pieces with wooden spoon. Cook 10 minutes.

8



Add garlic and spices to the mixture, cook until fragrant, 2-4 minutes.

9



Add the tomato sauce and diced tomatoes (with juice).

10



Drain beans in a colander. Add to chili mixture. Stir well.

11



Bring chili to a boil. Reduce heat to low and simmer, uncovered, for 45 minutes.

12



Serve in a bowl, topped with cheddar cheese, sour cream and chopped chives.