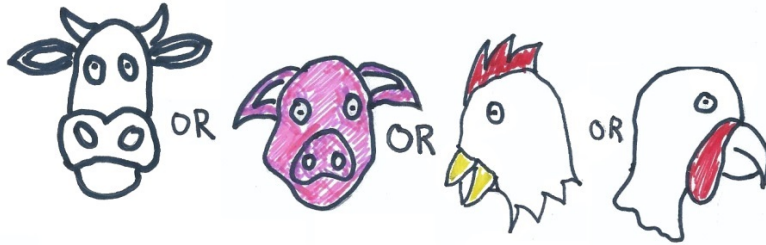


CHILI RECIPE

ADD THE FOLLOWING INTO A POT, BRING TO A BOIL THEN SIMMER FOR 30 MINUTES.

MEAT
1 POUND
GROUND MEAT
COOKED AND
DRAINED



ONE ONION
CHOPPED AND
COOKED



(2) 15 OZ CANS
OF KIDNEY, PINTO,
BLACK, CHILI, NAVY,
RANCH STYLE,
GARBANZO,
CANNELLI, LIMA,
GREAT NORTHERN
OR ALMOST ANY
TYPE OF BEAN



1 OR 2 CANS OF
STEWED TOMATOES
OR DICED TOMATOES
OR TOMATO SOUP OR
TOMATO PASTE OR
KETCHUP IF YOU
ARE DESPERATE



2 TSP TO 2 TBSP
CHILI POWDER

1 TO 2 TSP
GROUND
CUMIN

IF IT LOOKS TOO THICK TO BOIL, ADD SOME WATER OR A CAN OF BEER.

YOU CAN SERVE CHILI ON TOP OF RICE, SPAGHETTI
OR CORN CHIPS. TOP WITH SHREDDED CHEESE AND/OR
SOUR CREAM. SALTINES & CORN BREAD MAKE GREAT SIDES.

WWW.CAMPINGKITCHENBOX.COM/CHILI-RECIPE