



Chili (Youth Cafe Recipe 2006)

Servings: 0

Yields 12 servings

Ingredients

- 2 lbs. lean ground beef
- 2 cloves garlic, minced
- 2 large onions, finely chopped
- 2 green peppers, finely chopped
- 2 - 16 oz cans kidney beans
- 4 tablespoons chili powder
- 2 tablespoons cider vinegar
- 1/2 teaspoon allspice
- 1/2 teaspoon coriander
- 2 teaspoons cumin
- 1 teaspoon salt
- 1 cup water
- 2 - 16 oz cans crushed tomatoes

Directions

1. Cook beef, garlic, onions, and green pepper in skillet over medium heat, stirring frequently to break up meat. Cook until onion is soft and meat has no pink color.
2. Place in large stock pot and add remaining ingredients. Bring to a boil.
3. Cover and reduce heat. Simmer for 45 minutes. Add water if needed.

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