

# ALECIA'S CHILI

## THE EVERY DAY GOURMET CATERING



*The Every Day Gourmet*

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### INGREDIENTS:

- 5 pounds beef (half ground, half cubed)
- 1 large onion
- 8 cloves garlic (or 1.5 – 2 teaspoons garlic powder)
- 2 - 10 ounce cans Campbell's condensed beef broth
- 1 - 8 ounce can tomato sauce
- 10 tablespoons chili powder
- 2 tablespoons cumin
- 1.5 teaspoons pepper
- 1.5 teaspoons sugar
- 0.25 – 1 teaspoons cayenne pepper
- 2 teaspoons salt (or to taste)

### DIRECTIONS:

1. Chop onion and garlic, then brown together with meat in a cast iron Dutch oven.
2. Stir in beef broth, tomato sauce, and one 10 ounce can of water. Add additional water as needed to thin.
3. Add chili powder, cumin, black pepper, sugar, and cayenne pepper, then simmer for 2 to 3 hours.
4. Thicken, if desired, with cornflour.
5. Serves 10.
6. ENJOY!

NOTES: Garnish with cheese, green onion, sour cream, or as desired.