

## **Deborah's Chili**

### **Ingredients**

- 1 28 ounce can Progresso crushed tomatoes
- 2 15 ounce cans Hunt's 100% Natural Tomato Sauce
- 1 15 ounce can spicy chili beans
- 1 28 ounce can Bush's vegetarian chili beans
- 1/3 cup Spice Classics chili seasoning (or your favorite chili seasoning)
- 1-1/2 tablespoons minced garlic
- 2 dashes of your favorite hot sauce
- 1/4 teaspoon red pepper flakes
- Salt and pepper to taste
- 2 pounds ground chuck
- 2 medium yellow onions, chopped
- 1 medium green bell pepper, chopped
- 1 medium red bell pepper, chopped

### **Garnish**

- Shredded sharp cheddar cheese
- Sour cream

### **Directions**

1. In a 6 quart stock pot, add all ingredients except ground chuck, chopped onions and chopped green and red bell peppers. Stir and simmer.
2. In a large skillet, add ground chuck, chopped onions and chopped peppers. Cook until ground chuck is browned. Drain grease and add meat, onions and peppers to stock pot.
3. Cook over low heat for 2 hours, stirring regularly, to allow spices to meld.
4. When serving, garnish bowls with dollop of sour cream and shredded cheddar.

*Submitted by Deborah Whipp*