

# Porter Chili

## Chili

### INGREDIENTS

- 2 pounds Ground Chile Meat (Beef).....○
- 1 ½ cup White Onion, chopped (1 Onion).....○
- 1 cup Bell Pepper, chopped (1 Bell Pepper).....○
- 4 cloves of Garlic, minced.....○
- 3 tablespoons of Olive Oil.....○
- 2 (28 ounce) cans of Stewed Tomatoes.....○
- 3 cups Tomato Sauce (or 1 29 ounce can).....○
- 2 (10 ounce) cans of Rotel Tomatoes with Green Peppers.....○
- 4 tablespoons Chili Powder.....○
- 1 tablespoon Salt.....○
- ½ teaspoon of Black Pepper.....○
- 1 tablespoon dried Oregano.....○
- 1 tablespoon ground Cumin.....○
- ¼ cup Brown Sugar, packed.....○
- 1 (15.5 ounce) can of Red Beans.....○

### PREPARATION

- Combine Chile Meat, Onion, Bell Pepper, Garlic and Olive Oil in large stockpot. Cook and stir over medium heat in Olive Oil until Beef is brown. Drain well.
- Stir in Stewed Tomatoes, Tomato Sauce, Rotel Tomatoes. Add Chili Powder, Salt, Black Pepper, Oregano, Cumin, and Brown Sugar. Simmer for 1 hour.
- Stir in Red Beans and simmer for an additional 15 minutes.

**SERVES 8.**