

My Dad's Chili - Improved 😊

My Dad's chili which was made in vats for sporting events was very simple and enjoyed by all. My High school friends were always over the Monday after the Grey Cup to help with the leftovers. He had a 2 to 1 ratio 2 cans of tomato soup to 1 can of kidney beans, probably 3 lbs of ground beef or more depending on the size of pot (the big canning pot) then he just keep opening cans until the pot was full. 1/4 - 1/3 cup of chili powder and if this was the hot batch a lot of red pepper flakes.

Ingredients

- 1 lb ground meat
- 3 cans of 19oz beans (I usually do red kidney, 1 chickpea + 1 whatever I have in the cupboard)
- 3 cans of tomato soup
- 1 can diced tomatoes
- 1 tablespoon olive oil
- 1 yellow onion diced
- 2 stalks of celery – diced
- 3 cloves of garlic - minced
- 2 carrots shredded
- 3 tablespoons chili powder

Directions

1. Brown & drain ground beef in frying pan
2. Saute over medium heat in large Dutch oven oil, onions, celery (about 4 min)
3. Stir in garlic (1 min)
4. Stir in shredded carrot and can of tomatoes(5–10 mins)
5. Add beans, tomato soup and chili powder, stir until combined, reduce heat and simmer 30 minutes stirring occasionally so it doesn't stick to the bottom

Enjoy 😊