

Anne's Chili

Recipe by: Anne Pickett

Ingredients:

- 2 lbs. Kidney Beans
- 2 lbs. Hot Italian Sausage removed from casing
- 1 lb. Lean Ground Beef
- 2 Yellow Onions, finely chopped
- 6 Celery Stalks, finely chopped
- 2 29-oz cans Diced Tomatoes
- 4 Tbsp. Chili Powder
- 4 Cloves Garlic, minced
- 2 tsp. Cumin
- 2 tsp. Spanish paprika (pimento)
- 1 tsp. Thyme
- 1 tsp. Black Pepper
- Salt to taste
- Thinly sliced Green Onion



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Directions:

1. Soak beans overnight
2. In a large heavy bottomed pot, brown the sausage and ground beef and remove
3. Sweat the onion and celery in the meat drippings
4. Add the garlic
5. Add all of the dried spices and herbs to marinate in the fat for a bit
6. Cook until beans are tender about 3 hours.
Stir occasionally to make sure that nothing sticks.
7. Check for seasoning to taste
8. Serve with garnishes like grated cheese, sour cream, or green onion