



The Best Classic Chili Recipe

This traditional chili recipe is just like mom used to make with ground beef, beans, and a simple homemade blend of chili seasonings

Ingredients:

- 1 tbsp. olive oil
- 1 medium yellow onion - diced
- 1 pound ground beef
- 2 1/2 tbsp. chili powder
- 2 tbsp. ground cumin
- 2 tbsp. granulated sugar
- 2 tbsp. tomato paste
- 1 tbsp. garlic powder
- 1 1/2 tsp. salt
- 1/2 tsp. black pepper
- 1/4 tsp. cayenne pepper
- 1 1/2 c. beef broth
- 1 (15 oz.) can diced tomatoes
- 1 (16 oz.) can red kidney beans, drained and rinsed
- 1 (8 oz.) can tomato sauce

Instructions:

- Add olive oil to large soup pot and place over medium-high heat for two minutes. Add the onion. Cook for 5 minutes, stirring occasionally.
- Add the ground beef to the pot. Break it apart with a wooden spoon. Cook for 6-7 minutes, until the beef is browned, stirring occasionally.
- Add the chili powder, cumin, sugar, tomato paste, garlic powder, salt, pepper, and optional cayenne. Stir well until combined.
- Add the broth, diced tomatoes (with their juice), drained beans, and tomato sauce. Stir well.
- Bring the liquid to a low boil. Then, reduce the heat (low to medium-low) to gently simmer the chili, uncovered, for 20-25 minutes, stirring occasionally.
- Remove the pot from the heat. Let the chili rest for 5-10 minutes before serving.

Prep Time: 5 mins

Cook Time: 25 mins

Servings: 6-8 portions