

# Brigitte's Chili

## Ingredients:

2 lbs ground beef or Italian sausage

1 onion, chopped

3-4 cloves garlic, minced

1 can tomato sauce, 15 oz (or 2 small 8 oz cans)

1 can tomato soup, 10.75 oz

1 can diced/crushed tomatoes, 14.5 oz

salt & pepper

2-3 tsp chili powder (add more if you want it spicier)

1 can seasoned chili beans

3 cans assortment of beans (any kind you want, such as pinto, red kidney, black, etc.)



## Directions:

1. In *stew pot*, cook ground beef or Italian sausage, onion, and garlic together until browned.
2. Remove from heat. Get rid of any excess grease, if necessary.
3. Add in all the other ingredients. Heat till bubbling, then simmer for about 10 min.
4. Adjust flavors.

## Notes:

Feel free to add or subtract anything in this recipe to your liking! You can add more tomato soup if you like your chili soupier. Add more beans if you need to spread this around for more people.

Serve this chili with cornbread muffins, cornbread pudding, or Frito's chips. Add a sprinkling of cheddar cheese on top of the chili right before serving (don't let the cheese sit too long, because it melts and will get very stringy). *Delish!*