

All-Time Favorite Chili by Food Storage Moms

Instructions:

2 pounds ground beef

2 onions finely chopped

2 red or green bell peppers, chopped into bite-size pieces

2 cloves of garlic, chopped

2- 16-ounce cans kidney beans undrained

2-16-ounce cans diced tomatoes

2-14.5-ounce cans of diced tomatoes

2-16-ounce cans of chili beans, undrained

1 teaspoon sweet basil

1-8-ounce can tomato sauce

2 packages of chili seasoning (or just throw in some chili powder and cumin like I do)

Instructions:

Grab a frying pan and brown the hamburger, drain the fat and add the onions, bell peppers, and garlic. Cook until tender.

Add the remaining ingredients and bring the mixture to a boil, turn it down. Simmer for two hours on the stove or cook in your slow cooker on low for about four hours.