

Salisbury House Chili

2009

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|--|------------------------------------|
| 2 lbs ground beef | 1 Tablesp sugar |
| 1 $\frac{1}{4}$ cups onions minced | 5 $\frac{3}{4}$ cups Cooked |
| 2 $\frac{3}{4}$ Cups regular brewed coffee | kidney beans |
| 2 $\frac{3}{4}$ Cups Tomato Sauce | 1 $\frac{1}{2}$ cups celery diced |
| 6 Tablesp tomato paste | 1 $\frac{1}{2}$ cups green |
| 2 # Tablesp Chili | pepper diced |
| $\frac{3}{4}$ tsp Curry powder | |
| 6 Tablesp leaves oregano | P.S. Too spicy use |
| $\frac{2}{3}$ Teasp ground cumin | only $\frac{1}{2}$ of chili powder |
| $\frac{2}{3}$ Teasp Coriander | + $\frac{1}{2}$ of jalapeno |
| 2 cups beef stock | peppers. |
| 2 # Tablesp jalapeno peppers diced | |
| 1 tsp salt | |
| 1 tsp pepper | |

Mix, brown hamburger & onion. Mix next ingredi^t
except salt & pepper & sugar / beans green pepper & celery.

* Cook gently, simmer 1 hour & now

add salt & pepper & sugar - cook 20 mins more.

& then add beans gr. pepper, Celery ~~cook~~ 10
Simmer → 7 mins.