

Since we go through the chili so quickly, I always make a double batch at a time and freeze part of it. Even though it's so hot down here in central Florida for most of the year, I still get requests for this chili for a good part of the year.

warning - cooked as stated in the recipe, it's somewhat spicy. Yum, yum. <grin>  
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### Beef Chili

- 3 pounds ground beef
- ½ medium or large onion, diced
- ¼ pound (1 stick) butter
- 1 tablespoon seasoned salt
- 1 clove (approx. 1/2 teaspoon) garlic, minced
- 1 16-ounce can light kidney beans
- ¼ cup catsup
- 2 tablespoons ground cumin
- 1 teaspoon oregano
- 2 teaspoons paprika
- ½ teaspoon cayenne
- 1 teaspoon chili powder
- 1 tablespoon Tabasco sauce
- 1 8-ounce can tomato sauce
- 1 6-ounce can tomato paste
- 1 28-ounce can diced tomatoes

Brown meat and onions. Drain. Add butter, seasoned salt and garlic. Mix thoroughly until butter is melted. Add kidney beans, catsup and remaining seasonings. Mix. Add remaining ingredients. Simmer for 2 hours, covered, over low heat. Stir often.

#### Notes:

I will typically add extra, sometimes up to double the amount, of the cumin, paprika, cayenne, chili powder, and/or Tabasco sauce. On a recent batch, I basically doubled each one of these spices.  
Substitute the ground beef with any of the following - ground turkey, shredded chicken, cubed chicken, shredded turkey, beef/pork combination, meat substitute.  
If desired, an 8-ounce can of mushrooms can be added with the tomatoes.  
If desired, 3 large Jalapeno peppers (seeded and chopped) can be added with the tomatoes.