



Some folks see red when they find beans in their chili while other folks gotta have some in theirs. Well for those folks who like beans in their chili, this chili is for them. It's a savory concoction of beef, onions, tomatoes, and pinto beans slow simmered with chili powder, garlic, and a touch of cayenne pepper. This chili will fill you up and keep you warm to the tips of your toes.

Yield: 4 servings

1 pound ground beef, lean
1 cup onion, chopped
1 cup pinto beans, canned, drained
1 cup kidney beans, canned, drained
2 cups canned diced tomatoes
1 dash kosher salt, to taste

1 dash pepper, to taste
2 tablespoons chili powder
1 tablespoon cumin powder
1/4 teaspoon cayenne pepper
1/2 teaspoon crushed red pepper flakes

Cook ground beef and onions until beef is cooked through.

Add remaining ingredients and enough water to make the consistency you desire. Some folks like it thick and others like it thin. It's all good.

Simmer at least 30 minutes to allow flavors to meld together.



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