

★ The Best Chili Recipe

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Prep: 20m **Cook:** 45m **Total:** 1h5m

Yield: 8 servings

Dinner



Ingredients

- 2 lbs lean ground beef
- 1 onion (diced)
- 1 jalapeno (seeded and finely diced)
- 4 cloves garlic (minced)
- 2 1/2 tablespoons chili powder (divided (or to taste))
- 1 teaspoon cumin
- 1 green bell pepper (seeded and diced)
- 14.5 oz crushed tomatoes (canned)
- 19 oz kidney beans (canned, drained & rinsed)
- 14.5 oz diced tomatoes (with juice)
- 1 1/2 cups beef broth
- 1 cup beer
- 1 tablespoon tomato paste
- 1 tablespoon brown sugar (optional)
- salt and pepper (to taste)

Instructions

1. Combine ground beef and 1 1/2 tablespoons chili powder.
2. In a large pot, brown ground beef, onion, jalapeno, and garlic in a large pot. Drain any fat.
3. Add in remaining ingredients and bring to a boil. Reduce heat and simmer uncovered 45-60 minutes or until chili has reached desired thickness.
4. Top with cheddar cheese, green onions, cilantro or other favorite toppings.