

# Mindi's Big Pot of Chili

- 4lbs ground beef
- 1 29oz can tomato sauce
- 1 29oz can kidney beans (with liquid)
- 1 29oz can chili beans (with liquid)
- 2 medium onions, diced
- 2 large green bell peppers, coarsely diced
- 4-6 green chili peppers, diced
- 2-4 jalapenos, diced
- 2 stalks of celery, diced
- 2 cans rotel
- 2 cans fire roasted diced tomatoes
- 2 cloves garlic, minced
- 4-5 t cumin powder
- 2 T dried Italian seasoning, crushed
- 4 T chili powder
- 3 t black pepper
- 4 t salt
- 4 C water
- Diced red onion and shredded cheddar cheese, to taste

Brown ground beef with garlic in a skillet over medium heat. Drain off fat. In a LARGE pot, combine beef and all the remaining ingredients except red onion and cheese, and bring to a simmer over low heat. Cook, stirring every 15 minutes for at least 2-3 hours. Serve with diced red onion and cheddar cheese sprinkled on top. Chili will become hotter and more complex in flavor if refrigerated overnight.

[www.modernstayathomemom.com](http://www.modernstayathomemom.com)

