

Mary Levner's Traditional Chili

October 23, 2008

1/2 pound of Bacon	3 cans red kidney beans drained and rinsed
2 onions chopped	1 (14 oz.) can diced tomatoes
2 lb. ground beef	1 (15 oz) can whole tomatoes
3 T. Chili powder	1 can or bottle beer
1 tsp cinnamon	4 cloves garlic, minced
1 tsp.	grated cheese and green onions optional
1 tsp. sugar	
1 tsp. ground black pepper	
1/2 tsp. cayenne pepper	
1 T. cumin	

In a soup pot or dutch oven, fry the bacon on medium high. Cut, it into small pieces and add onion and cook until tender.

Stirring frequently. Add ground beef and brown. Drain fat. Add to slow cooker. Add spices, beans, tomatoes, beer and garlic.

Mix well. Set cooker for high and cook for about 4 hours. Check to make sure there is enough liquid and the desired thickness.

Serve with grated cheese and green onions.