

REB CHILI

GET THIS

1½ lb. ground chuck or chili beef
¼ lb. mild sausage
1½ tbsp(mild), 2 tbsp(warm), more for hotter,
chili powder
2 tsp garlic powder
1 tsp salt
½ tsp pepper
24 oz jar of traditional ragu spaghetti sauce
2 16 oz cans of Bush's Boston baked beans
2 packs of short cut chopped yellow onions (or
large hand chopped onion
1 pack of short cut celery stalks chopped (or 4-5
celery stalks chopped
8 oz package of sliced mushrooms



DO THIS!

In a large pot, brown the beef and sausage on medium high until no longer pink.

Add chili powder, garlic, salt, pepper and ¼ cup water to the pot of beef. Continue to cook and stir for 2 minutes.

Add the onions, celery, and mushrooms to the pot. Continue to cook and stir for 2 minutes.

Add the spaghetti sauce and beans to the pot. Reduce heat to simmer and continue to cook for 1 to 3 hours. Stir occasionally.

EAT WITH THIS!

Shredded sharp cheddar cheese and oyster crackers on top.