

Kelly's Chili Recipe

Saute drain grease

3 lbs hamburger
1 green pepper, diced
1 red pepper, diced
1 medium onion, diced
3-4 fresh jalapenos, chopped small
salt and pepper
garlic powder

Dump into large pot or crock pot and add

5-6 tablespoons chili powder
1 3/4 cups ketchup (I like Hunt's)
3 TBS lime juice, can sub lemon jc. (I just use the concentrates)
4-6 TBS brown sugar
1 TBS worcestershire sauce
2 teaspoons vinegar
1 1/2 teaspoons mustard
1 1/2 TBS cumin
3 cups spicy hot V8
1 (16 ounce) can dark red kidney beans, rinsed and drained
2 (8 ounce) packages fresh sliced mushrooms, can sub jarred <--(I personally cut this
back to one 8 ounce package since my kids don't like mushrooms)
1 (14.5 ounce) can del monte original stewed tomatoes undrained break up tomatoes.
1 cup beef bouillon (optional)
extra salt and pepper
more garlic powder

1. Stir and bring just to a low simmer, reduce heat and cook for at least 1-2 hours in a crock pot, This Chili is thick, rich and slightly sweet/slightly hot, very unique!