

CHILLI

From Nancy Buterbaugh

2 C Water (water is approximate, you can add less or more depending on your taste)
4 Lbs Ground beef
102 Oz can of whole tomatoes, cut in half (from Costco)
5 Cans kidney beans (reg. size), drain
2 Can garbanzo beans (reg. size), drain
1 Bunch celery cut in slices
1 Green pepper diced
1 Large onion chopped
Parsley
Chili powder
Crushed red chili's
Oregano
Basil
Salt and pepper
1 Can tomato soup (regular size)
8-10 Ozs Pasta (any kind you have on hand e.g. elbow, macaroni)

Brown meat, drain fat... put in large (very large) pot
Sauté celery, onion, green pepper and add to large pot
Add all the tomatoes with juice
Add spices to taste and some water
Cook for at least 1-1/2 hours then add beans and the tomato soup
I taste as I go and adjust, cook about one more hour then add pasta about 8-10 ozs. any amount or kind you have will do
Cook until pasta is done

This freezes well and obviously feeds a large crowd. I serve with grated cheddar, sour cream, green onions and Frito chips.

The amounts can all be varied. I started making this large amount when I had two teenage boys on Varsity Swim team... I still make this large amount! I freeze it and give it to them when I see them, they love it!