

OLD FASHIONED CHILI

1 lb beans, any variety, cooked	½ c butter or margarine
5 c canned tomatoes	1 lb ground lean pork
2 ½ lbs ground beef (coarse or chili grind)	1/3 c chili powder
1 lb chopped green pepper	1 ½ T salad oil
1 ½ lb chopped onions	2 T salt
2 cloves garlic, crushed	1 ½ t pepper
½ c chopped fresh parsley	1 ½ t cumin seed

Saute green pepper in salad oil for 5 minutes, then add onions and cook until tender, stirring often. Add garlic and parsley. In a separate skillet, melt butter and saute meat for about 15 minutes. Add meat to the onion mixture, stir in chili powder and cook for 10 minutes. Combine all ingredients, including spices, in a large kettle and simmer covered for one hour, then uncovered for another 30 minutes, Skim fat from top.

Makes 1 ½ gallons.