

SPS Soup Sale Recipes: Please be sure to cool your soup to room temperature before putting into containers. Hot soup causes the containers to crack.

Chili:

- 1 TB Vegetable oil
- 1 1/2 lb. lean ground beef
- 1 cup coarsely chopped onion
- 1 green pepper, diced
- 1 large clove garlic, minced
- 3 28oz. cans diced tomatoes
- 1/4 cup chili **powder** (NOT CHILI PEPPER)
- 1 1/2 tsp. salt
- 2 - 16oz. cans red kidney beans

In a large pot, heat vegetable oil over medium heat. Add ground beef and cook until browned and cooked through. Add onion, green pepper and garlic and cook until onion is tender, about 10 minutes, stirring often. If more than a few teaspoons grease, please drain excess and return mixture to pan.

Add tomatoes and their liquid, chili powder, kidney beans with their liquid and salt. Heat to boiling. Reduce heat to low; cover and simmer one hour, stirring occasionally.

(can be made in a Crock pot and cooked on low for 8 hours or 4 hours on high.)