

Lenten Dinner Chili

TPC Soup Crew

This is the basic recipe TPC uses, courtesy of Lois Evans. Most items are sourced from Trader Joe's. The number of cans of ingredients used is dependent on the number of people being served and can be increased as needed for your crew.

Ingredients

Chili	Toppings
<ul style="list-style-type: none">• Ground beef• Can(s) of beans: red kidney, white, black• Can(s) of diced tomatoes in tomato juice• Can(s) of tomato sauce• Chili powder to taste• Can(s) of pre-made chili, if desired	<ul style="list-style-type: none">• Onions• Shredded cheese• Sour cream• Oyster crackers• Corn bread – on the side, or put a slice in the bowl and pour chili over it

Directions

1. Brown ground beef in a large pot.
2. Add diced tomatoes, beans, tomato sauce, and pre-made chili (if desired) and simmer for awhile.
3. Add chili powder to taste and simmer some more.
4. Serve with toppings and/or corn bread.

Note: if you prefer vegetarian chili, omit the ground beef and pre-made chili.