

# TEAM JESUS CHILI

Servings | Prep Time | Total Time

## INGREDIENTS

2 pounds ground beef  
2 cloves garlic  
3 big yellow onions, diced  
1 green bell pepper, diced  
1 red bell pepper, diced  
3 cans crushed tomatoes  
3 cans tomato sauce  
1 small can tomato paste  
2 bay leaves  
4 cans red kidney beans, rinsed and drained  
chili powder  
chili flakes [if more heat desired]  
ground cumin  
2 cups black coffee  
salt  
ground pepper  
beef boullion  
1/3 cup canola oil  
salt  
ground pepper

## DIRECTIONS

Saute garlic, onion, green and red bell peppers and ground beef in the canola oil. Season with salt and pepper; add beef boullion. Cook until meat is browned and tender.

Place saute mix in large pot. Add 4 cups water and all the other ingredients. Cook over medium heat for 30 minutes, scraping the bottom to make sure the bottom doesn't burn or stick. Remove Bay Leaves

If you wish to thicken the chili, mix 2-3 tablespoons of flour with 1 cup of cold water. Once this is thoroughly mixed it can be added to the chili pot. Be sure to mix well.

Serve with desired chili toppings: cheese; diced onion; sour cream; oyster or cheese crackers.

## SHOPPING LIST

2 Pounds Ground Beef

1 Bulb of Garlic

3 Yellow Onions

1 Green Pepper

1 Red Pepper

3 Cans Crushed Tomatoes

3 Cans Tomato Sauce

1 Can Tomato Paste

Beef Boullion

2 Bay Leaves (if desired)

4 Cans Red Kidney Beans

Chili Powder

Chili Flakes [for added heat]

Ground Cumin

Black Coffee

Salt

Ground Pepper

Canola Oil

Chili Toppings: Cheese; Onion;  
Sour Cream; Crackers