

Supplee Chili

Ingredients

- 2 1/2 lbs ground beef
- 1 large onion
- 1-2 tsp Kosher Salt
- 1 tsp Black Pepper
- 2 tsp Cayenne Pepper
- 2 tsp Chili Powder
- 3 tsp Cumin
- 15 oz Crushed Tomatoes OR 1/2 cup Ketchup and 8 oz Tomato Sauce
- 1/4 cup worchestshire sauce
- 1 tbsp Hot Sauce
- 2 red peppers
- 1 green pepper
- 6-8 Dried hot peppers
- 1 tbsp Brown Sugar
- 4 15oz cans Various Beans (red, white, black) slightly drained

Instructions

1. Reconstitute 6-8 hot peppers
2. Brown ground beef, drain
3. Add 1 large onion, diced, sprink of salt and 1 tsp pepper to beef. Continue to brown until onion is translucent. Put into crockpot
4. Chop hot peppers and add to pot
5. Dice peppers into 1/2 inch pieces and add to crockpot
6. Add the 4 cans, slightly drained into crockpot
7. Add (crushed tomatoes OR ketchup/tomato sauce), worchestshire, tobasco, salt, pepper, spices and sugar to crock pot and combine
8. Cook in crockpot on low for 8-10 hours