**Chugwater Chili**

Almost like the version on the container…

2 lbs. of ground beef, 85% lean

2 (15 ounce) cans of Bush’s Best pinto beans (medium spicy)

1 (15 ounce) can of tomato sauce

3 Tablespoons of Chugwater Chili Seasoning

Season to your liking with cumin, black pepper, salt, and lots of onion powder.

1. Brown the ground beef. Add all the seasonings and chop until finely ground and seared.

2. Add 1 can of tomato sauce and 2 cans of Bush’s Best medium spicy beans.

3. “Clean” the insides of the cans with water and add that roughly ¼ cup to your chili.

4. Bring the mixture up to a boil for a few minutes, then turn down and simmer for about 45 minutes.

5. Enjoy, and stay warm!