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# Chili

**From the Kitchen of:** Grandma Young

**Servings:** 8

**Prep Time:** 30 minutes **Bake Time:** all day **Bake Temp:** Simmer

**Ingredients:**

* 2 Tbls salad oil
* ½ cup thinly sliced onion
* 2 Tbls diced green pepper
* ½ lb. Hamburger
* ½ cup boiling water
* ½ cup tomato juice
* 1 ½ Tbsp chili powder mixed with 2 Tbsp cold water
* 3 Tbls flour
* ½ tsp salt
* 1 teas sugar
* 1 ½ teas minced garlic
* Hot peppers to taste
* 2 cans chili beans

Simmer together meat, onion, green pepper and garlic until meat is browned. Add flour and stir until mixed in. Add boiling water, tomato juice, chili powder mix and seasonings. Simmer about 1 ½ hours. Add beans. Heat and serve.