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# Kimberly’s Chili

**From the Kitchen of:** Kimberly

**Servings:** a group

**Prep Time:** 30 minutes **Bake Time:** 2 hour **Bake Temp:** Simmer

**Ingredients:**

* 1 lb. Hamburger
* 1 large can diced tomatoes
* 1 small can diced tomatoes
* 1 small can tomato sauce
* 1 large can hot chili beans
* 1 large can kidney beans
* Red chili powder (in a separate cup add 6 teas of chili powder and 8 tbls water and mix)
* Flour

In a large pan, brown the hamburger meat (season to taste). Once the meat is browned, soak up the grease with a little bit of flour. Add the diced tomatoes, tomato sauce and chili powder mix. Stir. Put a lid on and simmer for 1 hour. After an hour, add chili beans and kidney beans. Simmer for 1 hour without lid, stirring occasionally.