

Dave's Chili

/DVP

11/4/2012

- 1 medium onion, chopped
- 3 celery stalks, chopped
- 1 small jalapeno pepper, finely chopped
- 1 lb ground beef
- 1 tbl vegetable oil
- 3 cans beans (red kidney, pinto, black)
- 3 cans diced or sliced stewed tomatoes
- 1 tbl chili powder
- 1 tbl cumin
- 1 tbl Worcestershire sauce
- 1 t salt
- 1 t pepper
- 1 t hot sauce
- 1 bay leaf (optional)
- 1 tbl flour

This chili has excellent flavor, without being too hot. The combination of hot sauce, Worcestershire sauce, cumin, chili powder, and jalapeno gives a nice Tex-Mex hint. Using a variety of beans yields the best results. Pintos are great for absorbing flavor, but don't impart much of their own.

Heat vegetable oil in a 10" dutch oven. Brown meat with the onions and celery. Add beans, tomatoes, and spices. If you use black beans, drain them first. For other beans and tomatoes, use the liquid. If you like big bits of tomato, be sure to use stewed slices. You are counting on them reducing to mostly liquid in the simmering process.

Simmer for 2 hours. Adjust spices as necessary. Add flour to thicken to desired consistency. The longer you simmer, the better the flavor.

Serve with shredded cheddar cheese and oyster crackers or French bread with butter. Also makes an excellent dip, if thickened a bit.

Makes 6 servings