

Chili Recipe - Betty Crocker

Makes 4 Servings

Preparation: 30 min

Recipe: by Betty Crocker Kitchens

Source: <https://www.bettycrocker.com/recipes/chili/c7df2894-907a-4309-a7f9-6e6f5a6c730d>

The beans! The spices! The meat! When it comes to homemade Chili, what's not to love? This homemade Chili recipe pairs perfectly with a crisp fall day, but we've been known to cook up a tasty batch even in warmer weather.



1 pound ground beef, at least 80% lean
1 cup onions, chopped
2 cloves garlic, minced
1 tablespoon chili powder
2 teaspoons dried oregano

1 teaspoon ground cumin
1/2 teaspoon salt
1/2 teaspoon red pepper sauce, or to taste
1 (14 1/2 ounce can diced tomatoes, undrained)
1 (19-ounce) can red kidney beans, undrained

- 1) In 3-quart saucepan, cook beef, onions and garlic over medium heat 8 to 10 minutes, stirring occasionally, until beef is thoroughly cooked; drain.
- 2) Stir in chili powder, oregano, cumin, salt, red pepper sauce and tomatoes.
- 3) Heat to boiling over high heat. Reduce heat just enough so mixture bubbles gently. Cover and cook 1 hour, stirring occasionally.
- 4) Stir in kidney beans. Heat to boiling over high heat. Reduce heat just enough so mixture bubbles gently. Cook uncovered about 20 minutes, stirring occasionally, until desired thickness.
- 5) Add your favorite toppings.