

# CHILI

By  
**Rosalie Consolazio**

3 lbs. Ground Beef, browned & drained  
1 Large Onion, chopped  
1 Medium/Large Green Pepper, chopped  
1-28 oz. can Tomato Puree plus Half a can of Water  
1 can (about 15 ounces) Dark Red Kidney Beans, drained & rinsed  
1 can (about 15 ounces) Whole Kernel Corn, drained  
2 Packages of Chili Seasoning Mix, Mild or Hot (To Taste)  
1 tsp. Ground Cumin, to Taste  
1 tsp. Garlic Powder, to Taste  
Salt & Pepper, to Taste  
2 tblsp. Parsley Flakes

Brown meat in skillet & transfer to crock-pot cooker with slotted spoon, draining off fat.

Pour off fat into appropriate container. Sauté pepper & onion in same skillet until softened. (approximately 5 min.) Also transfer to crock-pot cooker. Add in rest of the ingredients. Be sure to rinse kidney beans well. Stir well to combine all. Cook on high setting of crock-pot cooker for 4-6 hours, stirring occasionally.