

## Walradt Chili Cook Off Recipe

- 1 1/4 pound ground beef
- 1 large onion chopped
- 2 - 3 cloves garlic, minced
- 1 28 ounce can diced tomatoes (Used just a little bit less this last time.)
- 2 8 oz. cans tomato sauce
- 1 15 ounce can dark red kidney beans, rinsed and drained
- 1 1/2 tablespoons regular chili powder
- 2 teaspoons medium hot chili powder
- 1 heaping teaspoon ground cumin
- 1 teaspoon salt
- 1/4 teaspoon freshly ground pepper
- 1 teaspoon dried basil
- 1/2 teaspoon sugar

Cook onion in olive oil until soft over medium-low heat (about 5 minutes) in a medium saucepan. Just before done, add minced garlic and cook briefly. In a large saucepan, cook ground beef, breaking it up, until brown. Drain fat. Add onion mixture and remaining ingredients to beef. Bring to a slow boil, then reduce heat. Cover and simmer about 15 - 20 minutes, stirring occasionally. Caroline's family's tradition is to serve it over rice with saltine crackers.