

Lauree's Chili (from scratch chili)

1/2 pound pinto beans, soak overnight in 2" water

5 cups canned tomatoes

1 1/2 tablespoons salad oil

1 1/2 pounds onions, peeled and chopped

2 cloves garlic, crushed

1/2 cup finely chopped parsley

1/2 cup butter

2 1/2 pounds ground chuck

1 pound ground lean pork (optional)

1/3 cup chili powder

2 tablespoons salt

1 1/2 teaspoons pepper

1 1/2 teaspoons cummin seed (or powder)

Simmer beans until tender. Add tomatoes and simmer 5 minutes. Sauté green pepper in oil 5 minutes. Add onion and cook until tender. Add garlic and parsley. In large skillet, melt butter and sauté beef and pork for 15 minutes. Add meat and onion to mixture. Stir in chili powder and cook 10 minutes. Add meat mix to beans and season with salt, pepper and cummin. Simmer, covered, 1 hour. Then cook uncovered for 30 minutes. Skim fat.