

# **NEW CHILI RECIPE**

*A recipe from Rose & Dick Westerman*

## **INGREDIENTS**

4 pounds lean Burger  
3 medium Onions – chopped  
1 cup celery – chopped  
5-6 tsp. crushed Garlic – from jar  
1/3 cup Cumin powder – more to taste  
1/3 cup Chili Powder – more to taste  
2 pkg. Knorr French Onion Soup Mix  
3 cans Tomato Paste – 6 Oz.  
1 large can diced Chilies  
2 cans Beef Broth – Swanson's ~ 13 1/2 oz. size  
~ 4-6 cups hot Water  
2 cans Pinto Beans – drained  
2 cans Progresso Black Beans with juice  
2 cans Paquinto (sp?) beans with juice

## **DIRECTIONS**

Fry Burger in large roaster pan till brown. Leave some chunky.

Add all other ingredients except beans.

Cook ~1 1/2 hours at 325°.

Add all beans & cook ~1 hour more.