

Good Good Chili

2 cans jalapeno pinto beans
2 cans tomatoes
½ cup parsley
3 pounds ground beef
2 large onions, diced
2 tbs cumin
2 large bell peppers, cut up
1/3 cup chili powder
1 tbs salt
1 tbs pepper
1 stick butter
2 tbs olive oil

Saute diced onion and peppers in olive oil. Add parsley. Brown meat in large pan and drain. Add butter and dry ingredients. Add onions, peppers and parsley; beans, tomatoes and ½ cup water. Cover and cook 1 ½ to 2 hours stirring occasionally. May be frozen.

Courtesy of Clair Balliett with Suzanne Cook and Company