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Jamie's Chili

Recipe courtesy of Paula Deen's son, Jamie

Serves 8-10

- * 1 pound ground beef and sausage, browned and drained
- * 1 medium onion, diced
- * 1 small green pepper diced
- * 2 cans diced tomatoes
- * 1 can whole, peeled tomatoes
- * Cumin
- * 1 tablespoon chili powder
- * 1 can chili beans
- * 1 can black beans
- * 1 can kidney beans
- * 1 package chili seasoning mix
- * 2 cups chopped celery
- * Shredded Cheddar
- * Sour cream
- * Chopped green onions

Brown ground beef in skillet and drain. Set aside. Spray large pot with nonstick cooking spray and heat over medium heat. Add the onion, green pepper, diced tomatoes, and whole tomatoes. Add cumin and chili powder, to taste, and cook for about 8 minutes or until vegetables are tender. Add the beans, the ground beef, chili seasoning and chopped celery. Let simmer and slow cook for 4 hours. Serve with Cheddar cheese, sour cream, and green onion as garnishes.

Sweetnicks' Notes: I think serving 6 is more like it. No sizes were noted for the cans of tomatoes. For the diced, I used 14 oz. cans, and for the whole (I used pureed), I used 28 oz. Recipe didn't mention if beans should be drained, I drained mine. Cumin

measurement wasn't specified, I used a teaspoon.