












Chili

Disney's Yacht Club Resort



Ingredients

-  3 ½ pounds Ground Beef
-  1 Yellow onion, diced small
-  1 Green Pepper, cleaned, diced small
-  24 ounces Tomato, crushed, canned
-  24 ounces Red Kidney Beans, canned
-  5 Tablespoons Tomato Paste
-  1 Tablespoon Chili Powder
-  1 teaspoon Cumin
-  1 teaspoon Granulated garlic
-  1 Tablespoon Worcestershire Sauce
-  Salt & Black Pepper to Taste

Directions

1. In a large pot, cook beef until brown. Drain fat.
2. Add onions and cook for 5 minutes.
3. Add tomato paste, chili powder, cumin, garlic and Worcestershire.
4. Cook for 30 minutes.
5. Add green peppers & kidney beans.
6. Cook for 20 minutes.
7. Add salt & pepper to taste.

