

RECIPE

Marilyn's Chili



Makes about **12 servings**

Ingredients

- 1 tbsp oil
- 1 large yellow onion, diced
- 1 lb ground beef (not too low fat)
- two 28 oz. cans whole tomatoes
- one 8 oz. can tomato sauce
- 2-3 tbsp chili powder
- about $\frac{3}{4}$ tbsp sugar
- salt to taste
- two 28 oz. cans chili beans, drained
- 1 tsp cornstarch

Preparation

1. In a large, wide saucepan, heat oil.
2. Saute onions until they're translucent, about 5 minutes. Pull the onions out of the pan and set aside.
3. Brown the ground beef, then return the onions to the pan.
4. Add the canned tomatoes, pulling them apart into bite-size chunks as you add them. Include the liquid from the cans.
5. Add all of the tomato sauce except for about 1 tbsp, leave that in the can and set it aside.
6. Add chili powder, sugar and salt to taste.
7. Let simmer for about 20 minutes.
8. Add the drained beans.
9. Stir the cornstarch into the reserved tomato sauce to make a slurry, then add it to the chili.
10. Simmer for another 20 minutes.

Best the next day. Leftovers freeze well.