

Betty's Quick Chili Recipe



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In this video, Betty demonstrates how to make a great warm-up for wintry days, her Quick Chili. This is chili with browned ground beef, canned beans, tomatoes, and green chilies, flavored with convenience packages, so that there is no chopping—and the chili cooks in 15 minutes with almost no clean-up!

Ingredients:

- 1 pound lean ground beef
- (2) 15-oz. cans kidney beans, undrained
- 14.5-oz. can diced tomatoes, undrained
- 10-oz. can diced tomatoes and green chiles, undrained
- 1 $\frac{3}{4}$ -oz. envelope chili seasoning mix (You may use your own blend of chili powder, cumin, and cilantro.)
- 1 $\frac{1}{2}$ cups water
- 1 tablespoon instant onion soup and dip mix (You may use chopped onion and a little minced garlic.)
- Shredded sharp cheddar cheese for topping

In a large, deep skillet or Dutch oven, brown 1 pound lean ground beef, until it is crumbly and cooked through. Drain, if needed. Add (2) 15-oz. cans undrained kidney beans, a 14.5-oz. can diced tomatoes, a 10-oz. can diced tomatoes and green chiles, a 1 $\frac{3}{4}$ -oz. envelope chili seasoning mix, 1 $\frac{1}{2}$ cups water, and 1 tablespoon instant onion soup and dip mix. Stir mixture thoroughly. Place over medium-high heat, and bring to a boil. Reduce heat and simmer, uncovered, 15 minutes, stirring occasionally. Serve by ladling a generous amount of chili into a bowl or mug, and top with about $\frac{1}{4}$ cup shredded sharp cheddar cheese per serving. Provide saltine crackers to accompany this delicious chili. If you want a quick and easy great-tasting chili that is economical and leaves very little mess to clean up, this is it!!! Enjoy! --Betty :)