

Bud's Chili

- 2 lbs. lean ground round
- 4 C onions (chopped)
- 4 cloves garlic (minced)
- 1 large green pepper (chopped)
- 3 T. chili powder
- 2 cans 15oz. chopped tomatoes
- 1 can 6oz. tomatoe paste
- 1 T brown sugar
- 2 t oregano
- 1 t paprika
- $\frac{1}{2}$ t cumin seed
- $\frac{1}{2}$ t anise seed
- 1 t hot sauce
- $\frac{1}{2}$ C snipped parsley
- 1 can 15oz. chili beans
- 2 cans chili con carne w/beans
- Cook meat until browned and drain off fat. Saute onions, green pepper and garlic.
- Add meat, chili powder and cook for 5 minutes.
- Stir in tomatoes, tomatoe paste brown sugar, oregano, paprika,
- cumin seed, anise seed, parsley and hot sauce.
- Cover and simmer 1 hr.
- Stir in beans, chili con carne and simmer $\frac{1}{2}$ hr.
- Add Beef Broth if needed.

Better flaver if made the day before.