Chili

INGREDIENTS

2 pounds ground beef

1 (46 fluid ounce) can of tomato juice

1 (29 ounce) can tomato sauce

½ onion, chopped

3 celery stalks, chopped

½ green bell pepper

¼ cup chili powder

2 teaspoons ground cumin

1 ½ teaspoons garlic powder

1 teaspoon salt

 ½ teaspoon ground black pepper

½ teaspoon dried oregano

½ teaspoon white sugar

1/8 teaspoon cayenne pepper

1 can red kidney beans, drained and rinsed

1 can pinto beans, drained and rinsed

DIRECTIONS

1. Place ground beef in a large, deep skillet. Cook over medium-high heat until evenly brown.
2. Drain, crumble, and set aside.
3. Add all ingredients to a large kettle. Bring to boil.
4. Reduce heat and simmer for 1 to 1 1/2 hours, stirring occasionally.