

# chili wendys style

## Wendy's Style Chili

### Ingredients:

- 4.5 pounds ground beef, browned and drained
- 2 large yellow (sweet) onions, chopped
- 7 large green bell peppers, chopped
- 4 celery stalks, chopped
- 2 heaping tablespoons minced garlic
- 2 cans Ranch Style Beans, NOT drained (15 ounce cans)
- 2 cans dark red kidney beans, drained (15 ounce cans)
- 2 cans Original Rotel Diced Tomatoes and Green Chili (10 ounce cans)
- 2 cans stewed tomatoes (15 ounce cans)
- 4 cans plain tomato sauce (15 ounce cans)
- 2 packages McCormick Mild Chili Seasoning (1.25 ounce packages)

### Directions:

1. In a large stockpot, combine the browned and drained ground beef, chopped onions, chopped green bell peppers, chopped celery, minced garlic, Ranch Style Beans (not drained), drained dark red kidney beans, Rotel diced tomatoes and green chili, stewed tomatoes, tomato sauce, and McCormick Mild Chili Seasoning.
2. Stir well to combine all ingredients.
3. Bring the mixture to a simmer over medium heat.
4. Once simmering, reduce the heat to low and let the chili cook for at least three hours, stirring occasionally. You can let it simmer for longer if desired for richer flavor.
5. Serve the Wendy's Style Chili hot and enjoy!

This chili is perfect for a comforting meal on a chilly day. Let me know if you need further assistance!