

Top Secret Recipes: Wendy's Chili

Ingredients

2 pounds ground beef

one 29-ounce can tomato sauce

one 29-ounce can kidney beans (with liquid)

one 29-ounce can pinto beans (with liquid)

1 cup diced onion (1 medium onion)

$\frac{1}{2}$ cup diced green chili (I do not use this)

$\frac{1}{4}$ cup diced celery (1 stalk) (I use 2-3 stalks)

3 medium tomatoes, chopped (I usually use 4)

2 teaspoons cumin powder (I only use 1)

3 tablespoons chili powder

$1\frac{1}{2}$ teaspoons black pepper

2 teaspoons salt

2 cups water

Directions

1. Brown the ground beef in a skillet over medium heat; drain off fat. (While the beef is cooking I like to sautee the onion and celery in a separate pan, so they are tender) 2. Using a fork, crumble the cooked beef into pea-size pieces. 3. In a larger pot, combine beef plus all the remaining ingredients, and bring to a simmer over low heat. Cook, stirring every 15 minute, for 2-3 hours. Makes about 12 servings. Tidbits: For spicier chili, add 1/2 tsp more black pepper. For much spicier chili, add 1/2 tsp. black pepper and a tablespoon of cayenne pepper. And for a real stomach stinger, add 5 or 6 sliced jalapeno peppers to the pot. Leftovers can be frozen for several months.

source:allsimplyrecipes.com