



Easy Texas Chili

Oscar · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

8

Description

This is an easy Texas chili recipe I learned from my mother I like my chili with a little fire to it but you can adjust this recipe to your liking This chili only gets better the second day so dont worry about using a large pot and having more than your family can eat the first night because you can have it a couple of nights later Enjoy I know I do every time I make this chili

Ingredients

- - 2 pounds lean ground beef - 1 large onion
- diced - 1 large bell pepper
- minced - 3 (15 ounce) cans pinto beans - 2 (28 ounce) cans diced tomatoes - 4 (8 ounce) cans tomato sauce - ½ cup chili powder - 3 jalapeño peppers
- minced (Optional) - 1 teaspoon crushed red pepper flakes - 1 teaspoon ground black pepper - ½ teaspoon salt - ¼ teaspoon garlic powder

Instructions

1. Cook and stir beef
2. onion
3. and bell pepper in a large pot over medium heat until beef is browned and onion and pepper are tender
4. about 10 minutes. Drain and discard grease. Stir in beans
5. tomatoes
6. tomato sauce
7. chili powder
8. jalapeños
9. red pepper flakes
10. black pepper
11. salt
12. and garlic powder. Bring to a slow boil
13. then cover and reduce the heat. Simmer chili
14. stirring occasionally so it does not stick
15. for at least 30 minutes or up to several hours; the longer it simmers
16. the more flavorful it will be. Recipe Tip You can substitute 6 cups of homemade cooked pinto beans with juice for the 3 cans of pinto beans.