

## Chili

**Ground Beef** (2lbs, 85/15 mix preferably)

**Kylito's Salsa Original** (1 ¼ Cup) (Try Kylito's Gentle for a milder chili)

**Beef Broth** (15oz can)

**Water** (1/2 cup)

**Onion** (1/2 Cup finely chopped)

**Bay Leaf** (1)

### Dry Mix

1/3 C Flour

4T Chile Powder

1T + 1tsp Comino

2tsp Mexican Oregano

2tsp Onion Powder

2 tsp Brown Sugar

1 ¼ tsp Garlic Powder Granulated

1 ¼ tsp Black Pepper Ground

**(Try mixing the "Dry Mix" ahead of time. This will make it much easier when you get ready to make the Chili.)**

In a Large pot brown **Ground Beef** with **Onion**. Remove from heat. Add **Dry Mix** and incorporate thoroughly. Stir in **Kylito's Salsa**, **Beef Broth**, and **Water**. Add **Bay Leaf**. Cover and simmer for 30 minutes stirring occasionally. Uncover and simmer another 30-45 minutes or until it reaches desired thickness. Salt to your preference. Enjoy!