



Maga's Easy Peasy Traditional Chili

Ingredients:

- 1 pound ground beef
- Medium onion, diced
- Green pepper, diced
- 2 cans chili beans
- 1 can crushed tomatoes
- 1 small can tomato paste
- Chili powder
- Salt
- Pepper
- Garlic powder

Growing up, my mom's chili recipe was a staple in our family meal plans. As she tells the story, supposedly none of us liked her chili the first time we tried it. Apparently, the beans seemed "weird" to us. So, my mom, being the determined woman that she is, tossed the chili into the blender until it was nice and smooth. Next time she served it to us, she called it "dip" and let us eat it with chips. We loved it, naturally. And each time thereafter, she blended it less and less and less until she no longer had to blend it and all three of her darling children were not only eating, but loving, her homemade chili. Later in life, her first born grandchild gave her the endearing nickname "Maga" when she struggled to call her Grandma. The name stuck and thus, we hope you enjoy Maga's Easy Peasy Traditional Chili.

Directions:

1. In a large soup pot, brown the ground beef. Then drain it and add beef back to soup pot.
2. Add onion and green pepper. Cook until soft.
3. Add chili beans. Do not drain the beans, pour the juice right into the pot.
4. Add crushed tomatoes and juice. May need to add a little water for your desired thickness. Bring to a boil.
5. Add tomato paste. Stir well until incorporated into chili.
6. Add chili powder, salt, pepper, and garlic powder to taste. (Don't tell mom, but when I make her chili recipe, I sometimes add celery, cumin, and/or cayenne pepper.)
7. Once boiling, reduce to a simmer and serve.
8. Shredded cheddar, chopped onion, and sour cream can be optional toppings.
9. ENJOY! Feel free to use **#thebegratefulproject** on your socials to let us know how you liked this recipe.