

Chili

This is everyone's standard ground beef and bean chili with a flexible spice blend.

Recipe

Heat a large pot or Dutch oven over medium-high heat. Add the beef, breaking it into small pieces with a spoon, and cook until no longer pink, about 6-8 minutes. Drain off excess fat.

450 g (1 lb)		ground beef
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Reduce heat to medium. Add the chili powder, cumin, garlic powder, cayenne, and smoked paprika; cook, stirring constantly, until fragrant, about 1 minute.

4 tbsp		ancho chili powder
2 tbsp		ground cumin
1 tbsp		garlic powder
1 tsp		cayenne pepper
1.5 tsp		smoked paprika

Stir in the diced tomatoes, kidney beans, and salt. Bring to a simmer, then reduce heat to low and cook uncovered, stirring occasionally, until thickened, 30-45 minutes.

2		(28 oz) cans diced tomatoes
2		(28 oz) cans kidney beans, drained and rinsed
1 tsp		salt

Taste and adjust with more salt, a splash of acid, a spoonful of Better Than Bouillon, or crushed red pepper flakes. Serve topped with cheese, green onions, and sour cream.