

# Chili

- 4 tablespoons (2 coffee measure) olive oil
- 2 large sweet onions chopped
- 4 tablespoons (4 cloves) minced garlic
- 4 pounds ground beef
- 2 cans (16 oz.) kidney beans & 2 cans (16 oz.) pinto beans
- 2 cans (28 oz.) diced tomatoes
- 2 cans (15 oz.) tomato sauce
- 4 jalapeno peppers, seeds and veins removed, then diced fine
- 4 tablespoons chili powder
- 1 tablespoon salt
- 1 tablespoon ground cumin
- 2 teaspoons ground black pepper

Heat the oil in a large skillet over low-medium heat. Add the onion and garlic. Cook until the onion is soft and translucent (about 5-7 minutes). Add the ground beef. Separate and cook until the ground beef is thoroughly browned.

Transfer the beef mixture to a large slow cooker. Stir in the beans, diced tomatoes, tomato sauce, diced jalapenos, chili powder, salt, cumin, and black pepper.

Cook on low for 4-6 hours.