

Heritage Recipes

You can share old family recipes and traditions

Makayla's Chili

From Randy

I have tried for years to make a chili recipe I could share with my granddaughter. She doesn't like it too hot, or too sweet. I now have perfected it enough where she just loves it, and I make it every time she comes for a visit.

Makayla's Chili

2 pounds ground chuck
4 cups chopped onions
4 cloves chopped garlic (fresh)
1 chopped green pepper
1 chopped red pepper
2 T chili powder (to taste)
60 oz. tomato juice (concentrate)
3 16oz.cans of dark red kidney beans
1 15oz.can stewed tomatoes
1 7oz.can sliced button mushrooms
2 tablespoons Tabasco sauce

Crumble and brown ground chuck with the onions, then drain. Add garlic, green and red peppers and tomato juice. Bring to a boil, add 1 cup of the chili powder. Stir in chili powder then drop temperature to moderately low heat. Then add kidney beans, stewed tomatoes and mushrooms. Stir all together, then add Tabasco sauce. Bring back up to a boil, stirring often. Add the rest of the chili powder, and allow to simmer for about an hour. Stirring about every 5 minutes. Turn off heat and allow chili to cool. This will also help the ingredients to fuse together. After cooling, it can be reheated and served or put in the refrigerator over night, and served the next day.

It is important to point out that whenever another ingredient is added, you must bring to a boil, then allow to simmer.

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