

Mom's Chili

Soak 4½ pounds of Pinto Beans in water, overnight.

Rinse beans and fill pan with water again. Put in on the stove on low to medium and let it cook until beans are tender. (This will take two or three hours, depending.) Once the beans are tender, add ingredients and seasonings as follows:

5 lbs. of Browned Hamburger
3 oz. Gebhardt's Chili Powder (The brand really does make a difference.)
1 t. Sweet Basil
½ t. Cumin
1 T. Oregano
1 to 3 Hunts Tomato Sauce (8 oz. Cans)
1 can Peeled Tomatoes
3 Cloves Garlic
1 Medium Onion

Salt to taste.
Pepper to taste.

Simmer for several hours, stirring intermittently. Serve with hot fresh bread or scones.

By the way . . . great for breakfast! Scrambled eggs topped with chili and cheese. You can't go wrong there.

Happy Eating.

