

Beef Chunk Chili

Ingredients:

- 2 lbs. beef stew meat
- 1 large onion (diced)
- 1 green pepper (diced)
- 1 packet of chili seasoning
- 2+ garlic cloves minced
- 1 can of diced tomatoes (14.5 oz.)
- 1-2 cans of kidney beans
- 2-4 Tbs. of brown sugar
- 2 cups beef stock

Variations will depend upon your preference.

Directions:

1. Brown stew meat, then add beef stock and cook on low for 2-3 hours.
2. Sauté onion, pepper, and garlic until tender.
3. Add chili seasoning, tomatoes, beans, and sugar. Simmer for 20-30 min.
4. Combine sauté mixture with beef and simmer another 20 min.

Option 2: Brown meat in a pan and then place in a crockpot on low with beef broth. About 30 min. before dinner, make the sauté from above and add to crock for about 10 min.