

# Howard Family Chili

Steve Gordon – [www.tasteofsouthern.com](http://www.tasteofsouthern.com)

## Ingredients:

2 lbs. Ground Chuck  
3 medium size yellow onions, chopped  
1 teaspoon Salt  
½ teaspoon Black Pepper  
Sauer's Chili Powder, or Seasoning Mix, to taste  
1 15.5 oz. Hanover Light Red Kidney Beans  
1 15 oz Hunts Tomato Sauce

## Instructions:

Place a medium sauce pot over Medium heat on stove top.  
Add chopped onions and ground chuck.  
Allow meat and onions to cook thoroughly, stirring often.  
Add salt.  
Add black pepper.  
Add chili powder.  
Stir ingredients well to mix seasonings.  
Add tomato sauce, let simmer about 10 minutes.  
Add kidney beans.  
Stir again to combine all ingredients.  
REDUCE heat and simmer 20-30 minutes, stirring often to prevent sticking.  
Serve warm and Enjoy!

NOTES: Chili may be served with sour cream, corn chips, diced tomatoes, and cheese, as desired.  
Recipe courtesy of Rob and Ilean Howard