

Spicy Hot Chili

Ingredients

1 pound ground beef
1 medium onion, chopped (½ cup)
2 cloves garlic, minced
1 16-ounce can chopped tomatoes (do not drain)
1 16-ounce can red kidney beans, drained
¾ cup Spicy V-8
1 4-ounce can chopped green chili peppers, rinsed
Tomato paste, enough to thicken the chili
1 Tbsp Worcestershire sauce
2 tsp paprika
1 tsp sugar
1 tsp salt, or to taste
1 tsp dried Mexican oregano, crushed
½ tsp ground cumin
¼ tsp celery salt
¼ tsp cayenne
¼ tsp pepper
⅛ tsp dry mustard

Directions

1. In large saucepan cook meat, onion, and garlic till meat is browned; drain off fat.
2. Measure all spices into a small bowl and mix together.
3. Stir in *undrained* tomatoes, beans, tomato juice, chili peppers, Worcestershire, all spices and 1 cup water.
4. Stir in enough tomato paste to your desired thickness.
5. Cover and simmer for 20 to 30 minutes.

