

# HAMBURGER & BEAN CHILI

F EASY

Last Modified: 01/27/2014

PREP: 30 Min  
COOK: 2+ Hrs  
STOVETOP

SOUP-CHILI

**MAKES 20 SERVINGS**

QUA	MEASURE	INGREDIENT	PROCESS
5	Pounds	Ground Chuck (80 / 20)	Drained
12	Ounces	Thin Sliced Bacon	1/2" Lardons
4	1.25 Oz	Packages McCormick Original Chili Seasoning Mix	
OR			
4	1.25 Oz	Packages McCormick Mild Chili Seasoning Mix	
OR			
4	1.25 Oz	Packages McCormick Hot Chili Seasoning Mix	
OR ANY MIXTURE OF			
4	1.25 Oz	Packages Original, Mild & Hot Chili Seasoning Mix	
4	14 1/2 Oz	Cans Tomato Sauce (Heinz)	
1	6 Oz	Can Tomato Paste (Contadina)	
4	14 1/2 Oz	Cans Stewed or Roasted Tomatoes	Small Dice
2	Cups	Yellow Onions	Chopped
2	Tbsp	Garlic (Skip if Using Garlic Tomatoes)	Chopped
2	28 Oz	Cans Bush's Vegetarian Baked Beans (Or Any U Like)	
3	15 1/2 Oz	Cans Brooks Mild Red Chili Beans	
3	Tbsp	Unsalted Butter	

## PREPARATION

<b>FACTOID</b>	The longer this cooks for and the more times you re-heat it, the better it tastes.
<b>TOOLS</b>	1) Large Stainless Steel Skillet 2) Stock Pot & Lid
<b>PREP</b>	<b>DISH</b> 1) Cut the Bacon into 1/2" wide lardons. 2) Chop the Yellow Onions and set them aside. 3) Chop the Garlic Cloves and set them aside.
<b>1</b>	In a large skillet over medium high heat, add in the Ground Beef and brown it, crumbling it into medium pieces. Drain the Beef and add it into the Chili pot, discarding any left over liquid.
<b>2</b>	In the same skillet over medium high heat, cook the Bacon until the fat is rendered, remove and set them aside. Melt the Butter in the Bacon Fat and saute the Onions until they begin to brown. Add in the Garlic and cook it for an additional 3 minutes, strain and set them aside. Add the Onion Garlic Mixture to the Chili pot.
<b>3</b>	Meanwhile, in a stock pot over medium heat, add in the Tomato Sauce, Tomato Paste and Chili Seasoning packages, stir to mix well and bring it to a boil, lower the heat to low and simmer it for 30 minutes
<b>4</b>	Open the Stewed Tomato cans and drain the liquid into the Chili pot. Dice the Stewed Tomatoes into small cubes and add them into the Chili pot.
<b>5</b>	Add the Beans to the Chili pot and simmer it for a minimum of 2 hours. If the Chili is not the desired thickness, add additional Tomato Paste to thicken or Water to thin.

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<b>FACTOID</b>	Tomato Paste has a naturally bitter flavor. The longer it cooks for, the less bitter it tastes. If you are in a hurry, throw in a little Brown Sugar to thicken the Sauce instead.
<b>SERVE</b>	Ladle into bowls and serve with finely diced Onions and shredded Cheese on the side..