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## Marching Band Competition Chili Recipe

### Ingredients – makes 5 lbs of chili

- 2 lbs lean ground beef.
- 2 medium onions, chopped.
- 1 medium green pepper, chopped.
- 2 cans kidney beans, drained -14 oz. each.
- 2 packages (envelopes) chili mix - McCormick, Old El Paso or comparable brand.
- 2 cans tomato soup - Campbell's.
- 2 cans tomatoes - 14 oz. each. Please use the diced.
- 1/4 cup white vinegar.
- 1 tsp. chili powder.
- \*the recipe calls for 1 tsp. salt and 1/2 tsp. pepper, but there is already salt in the tomato soup and the chili mix. Use your judgment.

### Preparation

1. Sauté ground beef in large pot until meat loses its pink color. Drain fat.
2. Chop onions. Add to ground beef and sauté until onions turn transparent in color.
3. Cut green peppers in half, remove seeds and discard. Dice and add to pot. Continue sautéing for 2 to 3 mins.
4. Add drained kidney beans and chili mix.
5. Stir in tomato soup, canned tomatoes, vinegar, and chili powder.
6. Stir in salt and pepper if you want, and continue to simmer for about 30 mins. Stir occasionally.



Chili

