

Chunky Garden Vegetable Chili with Ground Beef

Ingredients:

2 lbs. lean ground beef
2 medium-size onions, chopped
2 medium-size green peppers, chopped
3 14 oz. cans kidney beans, drained
3 10 oz. jars whole button mushrooms, drained and halved
1 28 oz. can diced tomatoes
1 28 oz. can crushed tomatoes
¼ cup white vinegar
1 teaspoon chili powder
1 package chili mix (I like McCormick mild or Carol Shelby's mild)
½ teaspoon dried crushed red chili peppers
Salt and pepper to taste
Garnish: sour cream and shredded Colby Jack cheese

- Sauté ground beef in large frying pan until barely browned. Season with salt and pepper to taste, then drain off fat.
- Add onions and sauté until onions are transparent. Add green peppers and sauté and additional 2-3 minutes.
- In a large stock pot or Dutch oven, combine all remaining ingredients, add salt and pepper to taste, and bring to a simmer.
- Add ground beef/onion/green peppers to the stock pot and stir well.
- Simmer for 25-30 minutes.
- Serve with sour cream and shredded Colby Jack cheese.