

## Eema's Easy Chili

### Ingredients:

- ¼ pound bacon (*optional*)
- ½ onion, diced or 1-2 t. onion powder
- 2 T. garlic minced or 1-2 t. garlic powder
- 1-2 peppers, diced (*hot or mild - completely optional*)
- 1 pound ground beef or turkey
- 2-15 oz cans of beans (*pintos, kidneys or a mix*)
- 14-15 oz. diced tomatoes (*can use tomatoes with chilis*)
- 14-15 oz. tomato sauce
- 1-2 T. chili powder (*you may also choose to use a chili seasoning packet to replace the chili powder, cumin, onion, and/or garlic*)
- 1-2 t. cumin, optional
- 1 t. sugar (brown or white)
- Salt and pepper to taste

### Optional Toppings:

- Sour Cream
- Cheese
- Crackers
- Diced avocado, onion, tomato, chili peppers
- Hot sauce
- Fried bacon

### Directions:

Fry the bacon and remove the bacon from the pan. Use the hot grease to sauté the onion and garlic and then add the meat to the pan. Cook until no longer pink and add the other ingredients to the pan.

Add 1 can of water or beef broth, if the chili is too thick or if you plan to cook it in the crockpot. Cook for 20-30 minutes or until heated through.

Or you could cook this on low for 4-6 hours in a crockpot. *Brown the meat first and then add all of the ingredients plus a can of water or broth.* Season to taste. Add toppings as desired.