Chili for the Good Shepherd



Cooking Time: *1.25 hours*

Ingredients:

- 3 lbs medium ground beef
- 1 cup chopped onions
- 1 cup celery, chopped
- 2 green peppers, seeded and chopped
- 3 garlic cloves, minced
- 3, 19oz cans red kidney beans, drained
- 2, 19oz cans diced tomatoes
- 3 tbsp chili powder (do not exceed)
- 2 bay leaves
- Salt and pepper to taste
- 2 cups medium or old cheddar cheese, grated

Instructions:

1. Cook ground beef in a large pan with onion, garlic, celery, and green peppers until brown.
2. Stir in kidney beans, tomatoes, chili powder, pepper, and bay leaves.
3. Simmer approximately one hour; adjust seasoning as needed.
4. Transfer to the aluminum container provided by the parish. Leave enough room for the cheese and the lid to close.
5. Top with cheddar cheese.

Do no bake. Cool. Seal the lid tightly. Freeze.
Save any extra chili for you to enjoy for dinner!