

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!**

