



Classic Chili *Serves 25*

What You Need

2.5 T olive oil
1 large onion, cut into large chunks
2.5 c chopped celery
1 head garlic, coarsely chopped
5 lbs. ground beef
5 28-oz. cans tomatoes chopped and undrained
3 8-oz. cans tomato sauce
2.5 c water
1.4 c Worcestershire sauce
2 T chili powder
2.5 t garlic powder
2.5 T dried oregano
2.5 t salt
2.5 t ground black pepper
5 16-oz. cans kidney beans, drained and rinsed
2 disposable aluminum baking pans + covers or freezer Ziploc bags

Instructions

1. Heat oil in a Dutch oven or large soup pot over medium heat; cook and stir onion, celery, and garlic in the hot oil until tender. Stir ground beef into onion mixture; cook and stir until ground beef is browned and crumbly. Drain grease.
2. Stir tomatoes, tomato sauce, water, Worcestershire sauce, chili powder, garlic powder, oregano, salt, and pepper into ground beef mixture; bring to a boil. Reduce heat to medium-low, cover, and simmer, stirring occasionally, until flavors blend, about 1.5 hours. Add kidney beans; simmer for 10 more minutes.
3. Cool and either place in pans + cover, or freezer Ziploc bags; label with date prepared and name of meal.