

Alpine Ranch Chili

Chili:

1. Dice tomatoes and set aside.
2. Mince garlic and set aside.
3. In a large pan or Dutch oven or pot add the ground beef and start to brown it. Add salt and pepper to the beef.
4. When the beef is starting to brown add the diced tomatoes and garlic. Turn the heat to low and it all simmer together for about 10 minutes.
5. Add the beans (organic pinto, black and kidney), and chili powder and it is in the box. If you do not want your chili very spicy, use less chili powder. You can add it to taste. Simmer on low for 20 minutes.
6. If your chili thickens too much, you can thin it out with just a little water. I love a thick chili. This will be your personal preference. 😊

Tortillas: I like to warm my fry my tortillas in a little bit of olive oil. You do not have to do this, you can just warm them.

Plate:

Put some chili in a bowl and top it with the cheese and diced onions (use $\frac{1}{2}$ of your onion. The other $\frac{1}{2}$ is for your other recipe. If you like. Serve with tortillas.