

Billy's (Quick & Easy) Chili

Ingredients

- 2 lbs 90% lean ground beef
- 1 small onion
- 1 green pepper
- 1 [Wick Fowler's 2-Alarm Chili Kit](#)
- 2 12 oz cans of tomato sauce (I like to use Contadina Thick & Zesty)
- 1 16 oz can of red kidney beans, drained
- 24 oz water
- 1 heaping teaspoon of minced garlic
- (Optional) 1 heaping teaspoon of crushed red pepper

Directions

- In a large frying pan, brown the ground beef over medium heat.
- Add the minced garlic to the ground beef, then cut the onion and the pepper into approximately 1/2 inch square pieces and add all to the ground beef and continue browning all until the peppers and onions are semi soft and the ground beef has been thoroughly cooked.
- Transfer the drained ground beef and vegetable contents to a Crockpot or 4 quart pot.
- Add the two cans of tomato sauce to the pot, then fill each empty can with water and add the water to the pot. Turn the stove on at medium-low heat.
- Add the can of red kidney beans to the pot and stir everything up.
- Open the Wick Fowler's 2-Alarm Chili Kit. Set aside the packet of Masa. Add all of the other ingredients to the pot and stir in well. (Optional: This is where you would add the crushed red pepper as well.)
- Continue heating on low heat for about an hour. (Optional: If you want to make your chili thicker, mix the contents of the Masa package with 1/4 cup of warm water, add the mixture to your chili and stir well).