

**Wendy's Chili** By Audrey Libby on Wednesday, October 9, 2013 at 6:10pm

I used dried beans in lieu of canned.

Save this recipe for a crisp fall day...I'm saving this recipe for those cool evenings that should show up in the next few months. Share it on your page so you can find it then as well. (P.S. I would substitute ground turkey for the ground beef)

Ingredients:

- 2 pounds fresh ground beef
- 1 quart tomato juice
- 1 (29-ounce) can tomato purée
- 1 (15-ounce) can red kidney beans, drained
- 1 (15-ounce) can pinto beans, drained
- 1 medium-large onion, chopped (about 1 1/2 cups)
- 1/2 cup diced celery
- 1/4 cup diced green bell pepper
- 1/4 cup chili powder (use less for milder chili)
- 1 teaspoon ground cumin (use more for real flavor)
- 1 1/2 teaspoons garlic powder
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon dried oregano
- 1/2 teaspoon sugar
- 1/8 teaspoon cayenne pepper

Instructions:

In a large skillet, brown the ground beef. Drain off the fat. Put the beef and the remaining ingredients in a 6-quart pot. Cover the pot and let the chili simmer for 1 to 1 1/2 hours, stirring every 15 minutes. You can also cook this in a slow cooker on low for 3 to 4 hours. Or, 90 minutes at 10 lbs in pressure cooker.