

Koanie Chili

By: The Bush Wife

- 1 Pound Lean Ground Beef
- 1 Large Onion, diced
- 1 Stalk Celery, diced
- 1 Green Pepper, diced
- 3 C Cooked Pinto Beans
- 2 - 28 oz Cans of Diced Tomatoes
- 1 - 6oz Can Tomato Paste + 2 Cans of Water
- 1 - Can Tomato Soup (Campbell's) + 3 Cans of Water

- 2 T Ground Chili Pepper
- 1 tsp. Salt
- ½ tsp. Black Pepper
- ½ tsp. Ground Garlic Powder
- ½ tsp. Dried Oregano

Cook the dried Pinto beans according to directions or used canned beans.

Brown the ground beef and drain. Add the remaining ingredients and mix well. Bring to a simmer and cook on low for at least one hour, stirring occasionally.

The original version called the following additions:

1. 1 Pound Ground Pork
2. 1 ½ tsp. Dried Beef Bullion
3. ½ tsp. Red Pepper
4. ½ tsp. Red Pepper Flakes

The original version also had the following modifications:

1. Substitute the Ground Beef with Ground Venison
2. Use only ½ of the green pepper.