

Carol's Favorite Chili

**1 lb lean ground beef
1 onion, chopped (or ¼ cup dried onion)
2 cloves garlic, crushed and chopped
1 28 oz can tomatoes
1 small can tomato past
1 lg. can kidney or red chili beans
3 Tbsp chili powder**



In a hot skilled, brown ground beef, chopped onion and garlic. Let cook until onions are tender and beef is well-browned. Pour off excess fat. Add tomatoes and tomato paste, beans and chili powder. Let cook approximately 1 hour until flavors are well blended. Let cool. Mixture will thicken as it cools Place chili on fruit leather sheets in dehydrator. Let dry 8-10 hours until crisp or brittle. Place in air-tight container or plastic bag. Will keep up to 3 months.

To use place chili in saucepan and add enough boiling water to cover the chili. Place lid on pot and let sit 10-15 minutes.

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