

Hamburger Chili



Beans

1 (16 ounce) package dry small red beans

Hamburger

2 pounds lean hamburger
1 1/2 teaspoons dried minced garlic
1/2 cup chopped sweet onion
1/4 teaspoon salt
Pinch ground cayenne pepper

Seasonings

1 (64 ounce) can tomato juice
5 green onions, sliced
1/2 cup chopped sweet onion
3 ribs celery, chopped
3 Roma tomatoes, chopped
3 teaspoons chili powder
2 teaspoons dried cilantro
2 teaspoons granulated sugar
1 1/2 teaspoons dried minced garlic
1 teaspoon ground cumin
1/2 teaspoon dried oregano
1/2 teaspoon salt
1/4 teaspoon ground paprika

1/8 teaspoon ground cayenne pepper
6 cups water

Garnish

1 green onion, sliced
Shredded Cheddar cheese

Soak and cook beans as directed by manufacturer for 2 to 3 hours, or until tender.

In a large skillet, cook and brown hamburger, garlic, onion, salt, and cayenne pepper. Drain any grease.

In an 8 quart stockpot, combine beans, cooked hamburger, and all remaining ingredients. Cook over low to medium low for 4 hours or longer. Serve warm. Garnish with green onions and cheese.

Serves 6 to 8