Chili

Make-ahead · Serves a crowd · Serves 12–16

Ken's note: TBD

Ingredients

- 3 lbs lean ground beef or ground turkey
- 4 Tbsp olive oil
- 2 medium green bell peppers, coarsely chopped
- 3 medium yellow onions, coarsely chopped
- 5 or 6 garlic cloves, minced
- 2 (28-oz) cans crushed tomatoes
- 1 (14-oz) can diced tomatoes
- 2 (14-oz) cans beef broth
- ½ cup water
- 3 heaping Tbsp chili powder
- 2 tsp ground cumin
- 1 tsp cayenne pepper
- 1 tsp oregano
- 2 cans dark kidney beans, drained and rinsed
- 2 cans light kidney beans, drained and rinsed
- 2 cans Great Northern beans, drained and rinsed
- 1 lb frozen corn
- Salt

Method

1. Brown the meat in a large stockpot and drain. Add the oil, peppers, and onions; cook a few minutes, then add the garlic. Stir in the tomatoes, broth, water, and spices. Bring to a boil, add the beans and corn, and simmer 35–45 minutes, until thickened. Taste and salt at the end.
2. This makes a boatload — use the biggest pot you have. If you halve it, still add the whole can of diced tomatoes. A diced red bell pepper toward the end of the simmer is good, as is a little chipotle chili powder in with the regular.