

## **GGLS Recipe for CHILI from Sheldon Yee**

5 Lbs. Ground Beef  
2 cups Chopped Onion  
5 cloves Chopped Garlic  
(5) 16oz. cans Kidney Beans, washed and drained  
2-1/2 cups Tomato Sauce  
(3) 6 oz. cans Tomato Paste  
5 tablespoons Chili Powder  
1 teaspoon Salt (optional)

An 8 quart pot works nicely, so start to brown meat, onion and garlic. Drain.

Stir in remaining ingredients.

Bring to a boil, then simmer for about an hour or so.

Add a small amount of water, chicken broth, or tomato juice, if necessary, to thin the sauce

This is considered one (1) batch of Chili.

I, myself, usually make a little more since my family has developed a taste for it.