



Chili con Carne

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 large onion
- 1 green pepper
- 3 cloves of garlic
- olive oil
- 1/2 kilo minced beef
- 1/4 teaspoon ground cumin
- 1/4 teaspoon ground oregano
- 1/4 teaspoon ground [turmeric](#)
- 1/4 teaspoon ground basil
- 1 tablespoon [chili powder](#)
- 3 tablespoons red wine vinegar
- 5 medium sized tomatoes
- 1 can or jar of red kidney beans
- grated cheddar cheese
- sour cream

Instructions

I came across this recipe at the [Huffingtonpost.com](https://www.huffpost.com) and it is supposedly the [Obamas' family chili recipe](#).

1. Chop up the onion, pepper and garlic
2. add a splash of oil to a pot and shallow fry the onion, pepper and garlic
3. once these vegetables are soft add the minced meat, fry until brown
4. add the spices and the vinegar

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5. chop up the tomatoes and add them
 6. let it simmer until the tomatoes are cooked down
 7. drain the kidney beans and add them
 8. cook for a few more minutes
 9. serve with brown or white rice
 10. garnish with grated cheese and sour cream