



# Oh so good Chili

NIBBLEDISH CONTRIBUTOR

## Ingredients

1 pound ground beef  
1 large onion, chopped  
5 stalks celery, chopped  
1 can kidney beans, drained  
1 can pinto beans, drained  
1 can black beans, drained  
1 can chopped tomatoes  
1 can tomato juice  
2 cups beef stock  
2 cups water (or use more beef stock)  
Chili powder (use to taste....the more you put in the spicier it will get)  
1 teaspoon garlic powder (I used this because I was out of fresh garlic, use 2 cloves if using fresh)  
1/2teaspoon celery seed  
Red pepper flakes (again add to your liking)  
Salt and Pepper to taste

## Instructions

I cook better than I take photos so trust me when I say the picture doesn't do it justice. This is very good chili I make during the cold and snowy winter.

In a large pan, cook the beef and onion, drain fat off. Add the rest of the ingredients. Let simmer for at least 1 hour. It's really filling and warms you up quick.

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