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.