

PICANTI CHILI

1-POUND LEAN GROUND BEEF

1-CUP CHOPPED ONIONS

1-TEASPONE MINCED GARLIC

1-CAN (14 ½ OUNCES) WHOLE TOMATOES

2-CAN (16 OUNCES) RED KIDNEY BEANS

1-JAR (16 OUNCES) PICANTI SAUCE

2-TEASPONE DRIED PARSLEY FLAKES

1. COOK BEEF IN LARGE SKILLET OVER MEDIUM HIGH HEAT, STIRRING OCCASIONALLY UNTIL BEEF IS BROWN. DRAIN, ADD ONIONS, AND GARLIC AND COOK UNTIL ONIONS ARE CRISP AND TENDER. PLACE BEEF MIXTURE IN STOCK POT.

2. COURSELY CHOP TOMATOES , RESERVING THE JUICE. ADD TOMATOES, JUICE, AND REMAINING INGREDIENTS TO STOCK POT. STIR TO COMBINE. HEAT TO BOILING , REDUCE HEAT TO LOW, COVER AND SIMMER 25 MINUTES STIRRING OCCASIONNALLY FOR 30 MINUTES.

SERVE WITH CRACKERS