

## Main Dish

### Chili Pennsylvania Style

Makes 6-8 Servings

Prep Time:

Allergy Alert:

**Special Instructions:** See Long Grain Rice Recipe in this collection as you make your meal plan.

### Ingredients

2 cubes Beef Bouillon  
1 Tablespoon Chili powder  
2/3 cup Red wine vinegar  
4 small cans Tomato sauce  
1 Jar Salsa (pick your favorite level of spiciness)  
1 Tablespoons Oregano  
3 lbs Ground beef  
1/2 Tablespoon Cumin  
2 Onions - large and diced  
3 Green bell peppers – diced  
1 Tablespoons Paprika  
4 cloves Garlic – minced  
2 Tablespoons Tabasco

### Slow Cooker Instructions

Same as Dutch Oven

Simmer on High for 3 hours

### Dutch Oven Instructions

Cooking Time: 3 hrs

Ideal Dutch Oven Size: 12"

Coals: 8-10 Bottom and 4-6 Top

1. Mix bouillon in the red wine vinegar and set aside.
2. Crumble hamburger into pot and cook until brown. Drain excess grease.
3. Add chopped onions and chopped bell peppers.
4. Sauté lidless until tender.
5. Add all of the other ingredients and mix well.
6. Cover and simmer for 2-3 hours.

**Serving Suggestion:** Serve on rice. See Long Grain Rice Recipe in this collection.