

# Doris Cooper's Chili

- 1 lb. ground beef
- 1/2 onion, chopped
- 1 clove garlic, pressed
- 15 oz. can chili beans with sauce
- 15 oz. can petite diced tomatoes
- 15 oz. can tomato sauce
- 3 Tbsp. Williams chili seasoning
- 6 oz. can tomato juice (Can use 2 cans)
- 15 oz. can beef broth, as needed

In a large pot, cook crumbled ground beef with onion and garlic until beef is no longer pink. Remove from heat and discard fat liquids. Add chili beans, diced tomatoes with juices, tomato sauce, chili seasoning, and tomato juice. Stir to combine. Return to simmer and cook down so flavors meld. Add beef broth as needed for desired consistency. Recipe can be doubled or tripled! Enjoy as is or serve with your favorite toppings.

*Accompany with Cooper-Garrod F-7U Cutlass*