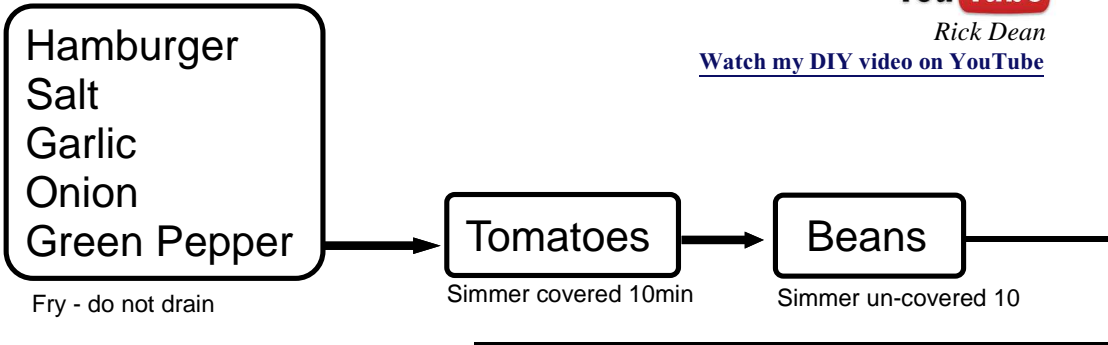


★ Ricks \$100 Chili ★



Rick Dean

[Watch my DIY video on YouTube](#)



Ingredients

2 pounds ground beef
1 large white onion, chopped
1 green pepper, chopped
4 – 6 cloves garlic, minced
1 tablespoon salt

3 - 14 oz cans diced tomatoes

2 - 14 oz cans chili beans
2 - 14 oz cans red kidney beans

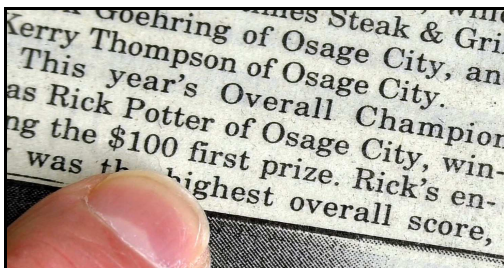
2 tablespoons chili powder
2 - 3 tablespoons cumin
1 tablespoon cayenne pepper

1 big Lime
1 tablespoon Vinegar



The Golden rule of great Chili - Add dried spices at the END.

Ground spices and herbs release their oil flavors immediately when added to simmering liquids. In long cooking dishes, such as stews and chili, add these near the end of the cooking time to minimize the "cooking off" of its flavors.



Ricks \$100 Chili ★