

Grandpa Frank's Chili

(con frijoles y carne)

Ingredients

- 2 cups dried beans (red, kidney, pinto or black)
- 3 stalks celery - diced
- 3 cloves garlic - finely diced
- 1 medium onion - coarsely chopped
- 1 bell pepper - diced
- 1 lb. ground beef, preferably lean
- 1 20 oz. can whole peeled tomatoes
- 1 14.5 oz. can peeled diced tomatoes in their juice
- 1 6 oz. can tomato paste
- 1/4 cup ground cumin
- 1/3 cup chili powder
- 1/4 cup New Mexico chili pepper
- 4 Habanero peppers - cut into rings
- 1 Seranna pepper - cut into rings
- 1 Anaheim pepper - cut into rings
- 3 or 4 Jalapeno peppers - cut into rings
- 15 or so dried red peppers

Instructions

- Soak the beans overnight. Drain and place in slow cooker and cover with water. Cook for 8 to 10 hours on low. If cooked on high the beans tend to get mushy.
- In a large Dutch oven cook and season (with salt and pepper) the meat until cooked through on a medium high heat. If too lean, use a bit of olive oil to keep the meat from sticking to the pan.
- Add the onion, bell pepper, garlic and celery to the meat. Cook until the onion is translucent.
- Add the tomatoes (including the tomato paste) to the mixture in the pan and crush the whole tomatoes. Cook until boiling.
- Add the peppers to the mixtures, crushing some of the red peppers as they are added to the mixture.
- Add the cumin, chili powder and chili pepper. I usually add it until it looks and smells the way I like it.
- Stir vigorously as the various materials are added to the mixture.
- Reduce the heat to near low and simmer the mixture. If the mixture is thick, cover it as it simmers. If too liquid, cook uncovered to reduce the mixture.
- Any time the mixture is simmering, add the beans and continue stirring at regular intervals to keep from sticking to the pan.
- Let simmer for at least 4 hours while stirring regularly.
- ENJOY with soda crackers, French bread, etc.**