

# Chili Recipe

1 1/2 lbs hamburger

1/2 lb pork sausage

2 cans chili beans

1 can black beans

16 ounces of tomato sauce

1 can diced tomatoes

1/4 cup brown sugar

1 teaspoon celery seed

1/2 green or red bell pepper

1/2 jalapeno pepper(optional)

1 tablespoon chili powder

1/2 yellow onion

Cut up the bell pepper, jalapeno pepper, and yellow onion. Brown hamburger and pork sausage. After draining the browned meat, combine all ingredients into a soup kettle. Bring to a boil and let simmer for 20 minutes. Then let the chili rest for a few minutes prior to serving.