

CHILI (Wegman's Feature Meal)

- 1 Tbsp Wegmans Vegetable Oil
- 3 lbs 90% Lean Ground Beef
- 2 pkgs (8 oz each) Chopped Onions
- 1 pkg (8 oz each) Diced Green Peppers and Onions
- 3 cloves, minced
- 4 Tbsp Worcestershire sauce
- 7 Tbsp chili powder
- 2 tsp ground cumin
- 2 tsp oregano
- 1 can (15.5 oz) Dark Red Kidney Beans, drained and rinsed
- 1 can (15.5 oz) Cannellini Beans, drained and rinsed
- 2 btls (12 oz each) Chili Sauce
- 1 bottle (12 oz) beer

CHILI (Wegman's Feature Meal)

1. Heat vegetable oil on MEDIUM-HIGH; brown ground beef, 8-10 min.
2. Add chopped onions, green peppers, and garlic.
Cook, stirring, 3-5 min.
3. Add Worcestershire sauce;
Cook 3 min.
4. Reduce heat to MEDIUM; stir in chili powder, cumin, oregano;
Cook 5 min.
5. Reduce heat to LOW; add kidney beans, cannellini beans, chili sauce, beer; simmer for 30 min

I like to add 1 can stewed tomatoes and 1 can corn - MSJ