

The Marv's Meats Recipe Collection #51

Marv's Easy Home-Made Chili

¼ cup – olive oil
1 large – yellow onion, chopped
4 cloves – garlic, minced
2 lbs. – ground round, sirloin or turkey
1 – 28 oz. can crushed tomatoes
1 – 15 oz. can tomato sauce (purée)
1 – 15 oz. can Brook's chili beans, hot or mild
¼ cup – Marv's All-In-One Chili Seasoning
1 TBS – ground cumin
salt & pepper to taste
water or stock

Heat oil in a large skillet or stock pot. Add onion & cook until translucent or slightly browning. Add garlic & cook 1 minute. Add all remaining ingredients except salt & pepper & mix thoroughly. Bring chili to a boil, reduce heat & simmer 2-3 hours stirring every 15-20 minutes to keep from sticking or burning. Add water, beef or chicken stock if chili gets too thick for your personal taste. During the last hour or so taste & add salt or pepper accordingly. Feel free to add additional Marv's Chili Seasoning, cumin, cayenne or hot sauce to your own personal taste. Serve as is or with shredded cheddar or co-jac, diced onion, tortilla chips or crackers on the side. Goes great in a bread bowl too! Serves approx. 4.



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Open Tuesday–Sunday from 7:30 a.m. to 6:00 p.m. (closed Mondays)
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