

Chili

What better way to warm up on a fall day than with a bowl of hearty chili. Whether feeding the family or kicking off the big game, it's always a touch down.

Ingredients

- 1 pound course ground beef
- 3 (15 ounce) cans dark red kidney beans
- 3 (14.5 ounce) cans stewed tomatoes
- 2 stalks celery, chopped
- 1 red bell pepper, chopped
- 1/4 cup red wine vinegar
- 2 tablespoons chili powder
- 1 teaspoon ground cumin
- 1 teaspoon dried parsley
- 1 teaspoon dried basil
- 1 dash Worcestershire sauce
- 1/2 cup red wine
- Salt and pepper to taste



Directions

- In a large skillet over medium-high heat, cook ground beef until evenly browned.
- Drain off grease, and season to taste with salt and pepper.
- In a slow cooker, combine the cooked beef, kidney beans, tomatoes, celery, red bell pepper, and red wine vinegar.
- Season with chili powder, cumin, parsley, basil and Worcestershire sauce.
- Stir to distribute ingredients evenly.
- Cook on High for 6 hours, or on Low for 8 hours. Pour in the wine during the last 2 hours.