

Two Bettys' Chili Con Carne



Submitted by Jim Waggoner

When I was in my late teens and learning to cook, my mom, Betty Waggoner, suggested I try this simple and easy to make chili recipe. It's from the 1961 Betty Crocker's New Picture Cook Book, and since then I've made a few adjustments and lost count of how many times I've made it. Now in my sixties, my mom is gone, but I still think of her whenever I cook chili. Try it on a cold day; I bet you'll like it! - Jim Waggoner

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Tags : Easy Dinner

Serves 6
Prep Time 30
Total Time 3

INGREDIENTS

What You Need

- 1 lb. ground beef or ground chuck
- 1 large onion, sliced
- 1 green or red pepper, sliced

INSTRUCTIONS

1 can (1 lb. 13 oz.) tomatoes (3 1/2 cups)
2 large bay leaves
2 to 3 tbsp. chili powder
1 tsp. salt
1/8 tsp. cayenne pepper
1/8 tsp. paprika
1 can (15 1/2 oz.) kidney beans

Step 1 :

Crumble and brown ground beef or chuck in a large skillet. Add onion and pepper, and cook until almost tender (onions will just start to turn translucent). Add tomatoes and seasonings. Cover and simmer for 2 hours, stirring occasionally and adding bean liquid or water if needed. Taste and adjust seasonings. Add beans and heat through.

Step 2 :

OPTIONAL:

Add 1/8 tsp. chipotle powder if you like extra spice.

Top with grated cheddar or crumbled queso fresco just before serving.

Pairs wonderfully with crusty bread!
