



Captain Tom's Original Chili



INGREDIENTS:

- 2 lbs. 80/20 ground beef
- 1 large onion, finely chopped
- 2 garlic cloves, finely chopped
- 1 teaspoon Kosher salt
- ½ teaspoon grounded black pepper
- 1 package of Captain Tom's Original Chili Seasoning Blend
- (2) dry bay leaves
- (1) 28 oz can whole tomatoes, crushed with juice
- (1) 46 oz can tomato juice
- (1) 16 oz can kidney beans, drained and rinsed

INSTRUCTIONS:

1. In a large pot, add the ground beef, onion and garlic. Over medium-high heat, brown the ground beef mixture. Drain any fat.
2. Stir in the package of Captain Tom's Original Seasoning Mix to the beef mixture. Cook the spice for 1 minute.
3. Add the remaining ingredients and bring the chili mixture to a boil, then reduce heat and simmer, covered, about 1 hour or until the flavors combined and the chili reached a desired thickness. Adjust the salt and pepper to taste.
4. Serve the chili topped with finely shredded sharp cheddar cheese, sour cream, green onions, or any of your favorite toppings. (serves 6-8)