

## Chili

2 c. dry pinto beans  
2-6 c. water or chicken stock  
1 pint, pressure cooked, hamburger meat (Approx. 1 lb. You can use 1 lb. of sautéed hamburger meat instead)  
1 medium onion (or 1 Tbs. dried onion)  
1, 15 oz. can chunky tomatoes  
2 tsp. garlic, chopped  
2 tsp. cumin  
1 tsp. oregano  
2 ½ tsp. red chili powder  
2 Tbs. green chile (I like the hot variety)  
garlic salt to taste

Rinse pinto beans and remove any bad beans. Put beans and liquid in a crock pot on high for 4-6 hours and cook beans until tender. You may need to add additional water as the beans cook. Make sure the beans are always covered with water! Once beans are tender, add remaining ingredients and bring back to a boil. Cook for another 30 min or until all of the ingredients have combined. Add garlic salt to taste. Makes about 8-10 servings.

We eat this chili with a buttered tortilla or a side of corn bread. ☺

*-Jennifer Reynolds*

### **Finished Chili:**

