

# Mark's Stay at Home & Stay Safe

## Vegetables

- 1 Cup Chopped Celery
- 1 ½ Cups Chopped Green Bell Pepper
- 2 Cups Chopped White Onion
- 5 Jalapeno Peppers (Finely Diced)

## Dry Ingredients

- ¼ Cup Chili Powder
- 3 teaspoons Garlic Powder
- 3 teaspoons Onion Powder
- 1 Tablespoon Cumin
- 1 Tablespoon Paprika
- 2 Tablespoons Black Pepper
- 2 Tablespoons Course Salt
- 2 Bay Leaves
- 2 Tablespoon Flour

## Wet Ingredients

- 2 Pounds Ground Beef
- 1 small can Tomato Paste
- 1-2 Cups Chopped Green Chilis
- 1 Can Drained Rotel Original
- 3 Cans Nalley Original Chili
- 1 Can Green Enchilada Sauce (I use Med or Hot)
- 2 Tablespoons Extra Virgin Olive Oil
- 2-3 Cans Beef Stock

## Instructions

I like to use a heavy Dutch oven pot on the stove top. Prepare your ingredients by chopping your vegetables and setting aside. Measure out your dry ingredients. I use the ingredients while I'm cooking the meat and vegetables. (Taste the mixture as your cooking for heat level and seasonings). Brown the meat in the olive oil, remove from the pan and drain any extra fat. Add the vegetables to another Tablespoon of olive oil and cook on med heat until onions and celery start to soften. Add the meat to the vegetables and cook to blend, add the flour, tomato paste and Rotel Diced tomatoes to the mixture, then add the beef stock and keep stir until a low simmer. Add the rest of the ingredients dry and wet and continue to stir until low simmer and all your vegetables are soft.

## Suggestions

Add more or less of any ingredient.

Serve with chopped onions, cheese, sour cream, ketchup or your favorite hot sauce.

## Try adding:

- Can of Red Kidney Beans or Pinto Beans.
- Use 1 pound of hot or mild Italian sausage with 1 pound ground beef.