

A decorative border of silverware, including forks and knives, arranged in a wavy pattern around the top and sides of the page. The silverware is light blue and semi-transparent.

# Dinah's Kitchen

## Chili

- 2 pounds ground meat
- 2 medium onions-chopped
- 8 cloves garlic-minced
- 3 stalks celery-chopped
- ½ teaspoon oregano
- 1 tablespoon celery seed
- 2 tablespoons cumin
- 3 tablespoon chili powder
- 1 teaspoon salt
- ½ teaspoon cayenne pepper
- ½ teaspoon black pepper
- 1 pound canned tomatoes
- 1 pound canned beans

Optional: Thicken or thin with Tomato paste or water

Place meat, onion, and garlic in dutch oven over medium heat until meat is browned. Add remaining ingredients. Bring to a boil. Cover and simmer 1 hour. Adjust seasonings with salt and pepper and adjust to desired consistency.