

## Homestead Chili -from ASW Homestead



- 1 lb. ground beef
- 1 lb. ground sausage
- 1 jar of tomato sauce (quart size or 24oz)
- 2 large green peppers diced
- 1 large onion diced
- 2 jars diced tomatoes (pint size or 15oz)
- 1 jar kidney beans-drained and rinsed (pint or 15oz)
- 2 tablespoons salsa
- 2 tablespoons taco seasoning
- ½ cup water

### Directions:

In a large skillet brown ground beef, ground sausage, and diced onions together. Once brown, drain any excess grease.

Move the browned meat and onions to a large pot. Add the remaining ingredients to the pot. Stir all ingredients until combined.

Bring the chili to a simmer over medium heat. Stir occasionally. Reduce to low heat and maintain a simmer for 30 minutes or until the green peppers are tender.

Serve warm with desired toppings.

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