

CHILI CON CARNE

2 pounds beef
4 tablespoons butter
4 medium onions, sliced
2 cups canned or strained stewed tomatoes
2 cups canned red kidney beans
4 celery stalks, chopped
1 packet Watkins Organic Chili Seasoning
or
1 teaspoons Watkins Fine Himalayan Pink Salt
t teaspoon Watkin Organic Crushed Red Pepper (flakes)
1 teaspoon Watkins Organic Chili Powder

Cut beef into small cubes. Melt butter in pan. Saute meat and onions in butter until nicely browned . Put in kettle. Add tomatoes, beans, celery, salt, and pepper. Simmer 1 ½ hours. Add chili powder and simmer 30 minutes more. Serve hot. Serves 6 to 8.

Recipe from: trustednaturalhomeproducts.com