



**RECIPE NAME:** Super Easy Beef Chili

**FROM THE KITCHEN OF:** Pam (Polsen) Meddaugh '79

### INGREDIENTS:

3 Lbs ground beef  
1 can tomato soup  
1 small can Contadina tomato paste (garlic or Italian herbs flavor)  
1 can Bush's Mild Chili Starter  
3 cans Bush's mild red chili beans  
4-5 Packets of McCormick Mild Chili Mix  
1-2 TBS brown sugar

### INSTRUCTIONS:

In a large pot or dutch oven brown ground beef and drain. Add tomato soup and 1 can water. Add tomato paste, Bush's Mild Chili Starter, Bush's Mild Red Chili Beans and add more water to desired consistency. Add 4 packets McCormick Mild Chili Seasoning, stir well and slowly add more to taste if necessary. Finally, add 2 TBS brown sugar and mix well. Simmer slowly for 30 minutes.

Serve with sour cream, onion and shredded cheddar cheese toppings and warm Krusteaz brand corn bread

**Additional Notes:** This has been a family favorite and friends always ask for me to bring it for Packer game get-togethers. Tastes even better the next day! It was my mother's tried and true recipe.

