



Chili

From Tom and Mary Kay

- $\frac{1}{2}$ cup garlic oil
- 1 large onion, chopped
- 2 lbs. coarse ground meat
- 1 teaspoon cumin
- $\frac{1}{2}$ teaspoon oregano
- 1 tablespoon unsweetened cocoa powder
- 1 can baked or pork and beans
- 1 large can tomatoes, chopped
- 1 (6-ounce) can tomato paste
- 2 tablespoons chili powder
- $\frac{1}{2}$ teaspoon ground cloves
- 1 teaspoon salt
- 1 teaspoon sugar

- Brown meat and onions in oil; add rest of ingredients.
- Simmer partly covered 1 hour. Stir often.
- If mixture dries, add water.
- Add beans; cook another 15 or 20 minutes.

(I guess the beans were not part of the 'rest of the ingredients' referred to in step 1!)

