Next month, on Sunday November 1st, we will be hosting the **USBANDS Home Show.**

Selling Chili at the Food Tent is a tradition started some years ago. In order to keep this tradition going, we are asking for help in making some chili.

To keep it consistent, we ask that you use the receipt below;

**Chili Con Carne**

1 ½ lbs. Ground Beef

3 medium chopped onions

1 green pepper (minced)

1 ½ garlic cloves (minced)

1 ½ tsp. salt

½ tsp. pepper

1 ½ tbsp. chili powder

1 1-pound and 14 oz. can tomatoes (crushed)

1 can - Tomato Paste

1 1-pound can Kidney beans

1 can black beans (12 oz - Soup size)

In frying pan saute' onions, garlic and green peppers in Olive oil for 5 minutes until they caramelize. Remove and set aside. Add meat and stir over low=2 0heat to brown. Add salt, pepper, and chili powder. Return onions, garlic, and green pepper to blend flavors. Transfer to large pot or slow cooker(heated up already) and add tomatoes, tomato paste, kidney beans, and black beans. Cover and simmer gently for 30 minutes.

Please note that it is best if you put the chili in plastic Ziploc bags.

You do not have to send the chili in warmed up, cold is fine, and you can drop the chili off in the morning with your baked goods or when you show up to help out..

Thanks for your assistance!

Sincerely,

**Marching Band Boosters**