

Homemade Chili Seasoning

Ingredients

Included in your kit (*Italicized*):

1Tbsp. chili powder

Mixed together in a separate bag:

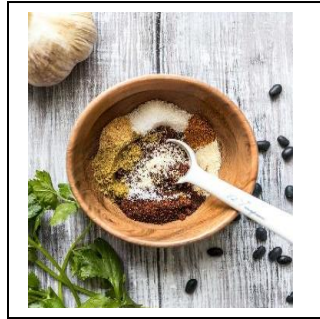
1 tsp ground cumin

¼ tsp garlic powder

1 ½ tsp onion powder

A pinch of red pepper flakes – Use to taste

(You'll need salt and pepper to taste – about a teaspoon)



This recipe is found on [BudgetBytes.com](https://www.budgetbytes.com)

Instructions

1. Add all of the ingredients to a bowl and stir to combine. Store in an air-tight container, away from heat and moisture for up to six months.

Makes enough for one pot of chili (about 6 servings).

Optional add-ins or changes

Paprika for a smoky heat

Bay leaf, oregano, or thyme if you like herbs

Change out the red pepper flakes depending on desired heat level:

¼ tsp of cayenne pepper or ¼ tsp of chipotle pepper

* Ingredients provided in this kit have been minimally handled by a staff member wearing a mask, gloves, and following food safety precautions.

Simple Homemade Chili -from BudgetBytes

Ingredients

2 Tbsp olive oil

1 yellow onion

2 cloves garlic

1 lb. ground beef

1 15oz. can kidney beans

1 15oz. can black beans

1 15oz. can diced tomatoes

1 6oz. can tomato paste

1 cup water

1 Tbsp sugar or brown sugar



INSTRUCTIONS

1. Dice the onion and mince the garlic. Add both to a large pot with the olive oil and cook over medium heat until they are soft and transparent. Add the ground beef and continue to sauté until the beef is fully browned.

2. Drain the beans and add them to the pot along with the diced tomatoes, tomato paste, 1 cup water, sugar, and **all of the ingredients for the chili seasoning**. Stir until well combined. Place a lid on the pot and allow it to simmer over a low flame for at least 30 minutes, stirring occasionally (the flavor gets better the longer it simmers).

3. Give the chili one final taste, adjust the salt or seasonings if needed, then serve hot with your favorite toppings.

How do YOU do Chili? The options are endless!