

## Tammy's Chili

- 2 pounds ground beef
- 3 garlic cloves, minced
- 3 stalks celery, cut fine
- 2 large onions, cut fine
- 1 28-ounce can tomatoes (I usually buy whole tomatoes and cut them, but you can buy diced.)
- 3 8-ounce cans tomato sauce
- Salt, to taste
- 1/2 teaspoon pepper (I never measure ... just grind some in.)
- 2 bay leaves
- 2 Tablespoons chili powder (or more per your taste)
- cayenne pepper (again, per your taste, but at least a dash)
- 1 medium can green chiles (I grill Hatch chiles when they are in season, freeze them, and usually use those. You can sometimes find them in the freezer section, too.)
- 1 teaspoon oregano
- 1/4 teaspoon cumin
- 2 15-ounce cans pinto beans, rinsed (or I use leftover pinto beans that we've had for dinner)
- 1 15-ounce can black beans (or you can stick with the standard kidney beans), rinsed
- 2 Tablespoons spicy mustard (Dijon, of course ... my secret ingredient)

Brown meat well. Add garlic, celery, onions, and sauté 10 minutes. Add tomatoes, tomato sauce, spices, seasonings, chile peppers, and beans.

Bring to a boil, reduce heat and simmer uncovered for 1 to 1 1/2 hours or cook on low in the crock pot all day. (Start on high to reach boil, then set on low. Or if you will be gone all day, just set it on low.) Stir occasionally, if cooking on the stove.

Serve with my favorite cornbread (made in a cast-iron skillet, of course!), or corn chips, cheese, sour cream, crackers, green onions, extra hot sauce ... etc.