

Betsy Boggs Chili

(Winner of Huffman's 2nd Annual Chili Cook-off)

3 lbs. ground round, browned 1 med. to lg. onion, chopped , browned with the meat ADD 1 lg. can hot chili beans, or 3 small cans, including liquid 1 large can or jar tomato juice one med. can chopped tomatoes, including liquid salt/fresh ground pepper to taste 3 Tbsp. dried parsley 3 tsp. sugar chili powder to taste stir occasionally cook for a minimum of 2 hours, do not put the lid on tight, so it can thicken better if made early in the morning or a day or 2 ahead! Serve plain or over your favorite pasta, you may top it with chopped onion, red or green pepper, cheddar cheese, or whatever sounds good to you!