



## CHILI WITH BEANS

### INGREDIENTS:

6 strips bacon (cut into ½" pieces)  
1 lb hamburger  
1-6oz ring Portuguese sausage (cut into pieces)  
1 medium round onion (chopped)  
2 cloves garlic (diced)  
1-10.75oz can tomato soup

1-8oz can tomato sauce  
½ tsp salt  
Dash of black pepper  
3 Tbsp chili powder  
2-3 16oz cans chili beans



### DIRECTIONS:

1. Saute bacon in a small frying pan until slightly crisp. Remove from pan, drain oil, and set aside until ready to use.
2. Add ground beef, Portuguese sausage, and onion to a large pot. Saute on medium heat until meats are browned and onions are tender. \*Note: may also add hot dogs to chili & lessen amount of Portuguese sausage.
3. Add cooked bacon and remaining ingredients to pot, cover, and simmer on low heat for at least 1 hour. Optional: top with shredded cheese.