

Honey, I'm Home Chili

Kellene F. Paul

Total Time:	50 mins
Prep Time:	20 mins
Cook Time:	30 mins

Ingredients:

Servings: 6-8

- 2 lbs ground beef
- 1 cup chopped sweet onion (Vidalia)
- 1 chopped garlic clove
- 1/2 cup chopped green bell pepper
- 1 1/2 diced jalapeno peppers
- 2 (15 ounce) cans chili beans
- 1 Tablespoon of chili powder
- 1 (14 1/2 ounce) can of petite diced tomatoes
- 1/2 teaspoon salt
- 1 1/2 teaspoons Accent seasoning, flavor enhancer
- 1/2 teaspoon cinnamon
- 1/3-1/2 cup honey

Directions:

- Crumble ground beef in large pan; add accent flavor enhancer (optional).
- Brown ground beef.
- Add onion, green pepper, and garlic.
- Cook until onion is clearish brown; drain oil.
- Add tomatoes, jalapeño peppers, chili beans, chili powder, salt & cinnamon.
- Stir and simmer on low for at least 25 minutes.
- Add honey; stir again.
- Serve suggestions; alone, over rice, w/spaghetti, or w/ cheese & crackers,
- It's totally awesome w/Jiffy cornbread!