

## *Michigan Style Chili*

- 1 lb ground beef
- 1 C chopped onion
- 1 C chopped celery
- 2 cloves garlic, crushed
- 2 t chili powder
- 1 t sugar
- ½ t salt
- ¼ t pepper
- 1 can stewed tomatoes
- 1 can kidney beans
- 1 can tomato sauce
- 1 can diced green chilies, optional

1. Cook and stir ground beef, onion, celery and garlic until beef is brown.
2. Stir in remaining ingredients.
3. Heat to boiling, stirring frequently; reduce heat.
4. Cover and simmer 1 hour, stirring occasionally.
5. It's great served with cornbread.

Note: This is a soup, so not Texas style chili! I don't always simmer for the hour, but it does blend the flavors better. The soup is also better warmed up the next day.