



# Baked Chili

A RECIPE BY LIZ MCCREA

Prep Time - 15 minutes

Serves - 6 to 8 people

Bake Time - 3 hours

## ingredients

- 2 lbs Lean ground beef
- 1 Onion, chopped
- 1 can (28oz) Tomatoes
- 1 can (28oz) Kidney Beans, drained and rinsed
- 1 can (28oz) Pork & beans
- 1 can (14oz) Spicy tomatoes
- 1 clove Garlic, minced
- 1/4 cup Vinegar
- 1 tbsp Brown sugar, packed
- 1 tbsp Molasses, fancy
- 1 tsp Dry mustard
- 1 tsp Worcestershire sauce
- ½ tsp Salt
- ¼ tsp Pepper
- ¼ tsp Hot pepper sauce
- 3 Tbsp Chili powder

## directions

- In a Dutch Oven, brown the beef and cook the onion, breaking up the meat. Drain off the fat.
- Add the remaining ingredients, stir well.
- Cover and bake for 2 hours.
- Uncover and bake for 1 hour longer or until thickened.