



Chili Con Carne

Servings: 4-6 | Prep Time: 20 Min. |

Cover with Foil and Cook Time: 350° for 30 min.

Serving Suggestions: Serve over Fritos and grated cheddar cheese

Ingredients:

- 1 pound ground beef
- 1 medium, chopped onion
- 1/4 cup Mexican spice mix
- 1-12 oz. can black beans
- 1-12 oz. can pinto beans
- 1-12 oz. can red kidney beans
- 1-12 oz. can white beans
- 6 cups spicy V-8 juice (more for juicier, less for thicker chili)

Instructions:

- In a large 2-3 quart pan brown hamburger.
- Half way through the browning, add chopped onion.
- When hamburger is completely browned add Mexican spice (I don't drain the grease off the hamburger because the spice mix absorbs the fat and it tastes soooooooooo yummy).
- Stir in canned beans and vegetable juice (like V-8 Juice).
- Simmer on low for 20-30 minutes.

