

RV GODDESS: RV Chili

Nothing could be easier than this delicious chili. Sauté the beef, open a few cans and there is only one pan to wash! The chili isn't too spicy, but you may want to start with one teaspoon chili powder and add more as desired. Serve with corn bread muffins.

Olive oil or vegetable oil
1 pound lean ground beef
1 cup chopped onion
2 to 4 cloves garlic, minced
10 ounce can Rotel brand diced tomatoes & green chiles (original style)
15 ounce can tomato sauce
15 ounce can kidney, pinto, or black beans, rinsed and drained
1 to 4 teaspoons chile powder
1 teaspoon dried oregano
2 teaspoon ground cumin
1 teaspoon salt

Shredded cheddar and chopped fresh cilantro, as garnish, if desired

Heat a large pot, or Dutch oven. Coat bottom with a very thin layer of oil and sauté the onion, garlic, and ground beef over a medium heat until the beef is cooked through, and the onion is soft. Stir to break-up the beef. Add the Rotel, tomato sauce, and beans. Stir well. Add spices and stir to combine. Bring to a boil, then reduce to a simmer for at least 30 minutes. (Sixty minutes is even better.) Ladle into bowls and top with shredded cheddar/cilantro if desired.

Serves 4-6 easily - add an additional can of beans if you need to feed more.

RV NOTES: Even easier? Sauté the ground beef, onion, and garlic at home and seal in a plastic container or vacuum-seal bag. Freeze if necessary. Mix the spices in a small ziplock bag, and bring the cans along in the RV. If you don't forget the can opener - you will have a gourmet crowd-pleaser in just a few minutes. Obviously, this would also be great in your crockpot.