Chili

This is everyone's standard ground beef and bean chili with a flexible spice blend.

Recipe

Heat a large pot or Dutch oven over medium-high heat. Add the beef, breaking it into small pieces with a spoon, and cook until no longer pink, about 6-8 minutes. Drain off excess fat.

450 g (1 lb)	ground beef

Reduce heat to medium. Add the chili powder, cumin, garlic powder, cayenne, and smoked paprika; cook, stirring constantly, until fragrant, about 1 minute.

4 tbsp	ancho chili powder
2 tbsp	ground cumin
1 tbsp	garlic powder
1 tsp	cayenne pepper
1.5 tsp	smoked paprika

Stir in the diced tomatoes, kidney beans, and salt. Bring to a simmer, then reduce heat to low and cook uncovered, stirring occasionally, until thickened, 30-45 minutes.

2	(28 oz) cans diced tomatoes
2	(28 oz) cans kidney beans, drained and rinsed
1 tsp	salt

Taste and adjust with more salt, a splash of acid, a spoonful of Better Than Bouillon, or crushed red pepper flakes. Serve topped with cheese, green onions, and sour cream.