

Taste of Home



# Firehouse Chili

★★★★☆

*As one of the cooks at the firehouse, I used to prepare meals for 10 men. This chili recipe was among their favorites. —Richard Clements, San Dimas, California*

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**TOTAL TIME:** Prep: 20 min. Cook: 1-1/2 hours

**YIELD:** 16 servings (4 quarts).

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## Ingredients

2 tablespoons canola oil

4 pounds lean ground beef (90% lean)

2 medium onions, chopped

1 medium green pepper, chopped

4 cans (16 ounces each) kidney beans, rinsed and drained

3 cans (28 ounces each) stewed tomatoes, cut up

1 can (14-1/2 ounces) beef broth

3 tablespoons chili powder

2 tablespoons ground coriander

2 tablespoons ground cumin

4 garlic cloves, minced

1 teaspoon dried oregano

## Directions

1. In a Dutch oven, heat canola oil over medium heat. Brown beef in batches, crumbling meat, until no longer pink; drain and set aside. Add onions and green pepper; cook until tender. Return meat to Dutch oven. Stir in remaining ingredients. Bring to a boil. Reduce heat; simmer, covered, until flavors are blended, about 1-1/2 hours.

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