



CHILI CON CARNE (about 6 servings) Moderate Oven 350°F.

- 2 tablespoons bacon fat
- 1 onion, minced
- 1 clove garlic (optional)
- 2 cups tomatoes
- 1 pound chopped beef or 2 cups left-over meat
- 2 cups kidney beans, cooked or canned
- 1 teaspoon salt
- Pepper
- $\frac{1}{2}$ teaspoon chili powder

Brown onion and garlic (if used, remove it before adding other ingredients) in fat. Add meat and brown slightly. Add beans, tomatoes, and seasonings. Put in greased baking dish or casserole. Bake about 30 minutes or simmer on top of stove until thickened.

VARIATION:

 Soybeans may be used in place of kidney beans. Follow package directions for cooking.