

Gilroy Chili

6 cloves fresh garlic, minced
1 large onion, finely chopped
2 tbsp. Olive oil
2 lbs. Ground beef
1 can (4oz.) Green chilies
1 can stewed tomatoes
2 cups beef stock
1 tbsp. Chili powder(or to taste)
1 tbsp. Ground cumin
salt & pepper to taste

In large skillet slowly brown garlic and onion in olive oil; stir and cook until tender. Heat skillet to hot, add meat and cook until done. Add all other ingredients. If you use beans, add now. Cover and reduce heat. Cook about 45 minutes more. Either remove grease or add a small amount cornstarch to absorb it.

Note: If you want beans, I use 2 cans(15.5oz.) Trappey's Jalapinto Pinto Beans