

Fartless Chili Makin's

Additional Ingredients Needed

- 3 lbs. of ground beef or other meat of your choice
- 4 28oz. cans of whole peeled tomatoes
- 2 large onions
- ¼ oz. of brewer's yeast
- 8 oz. can of chopped mushrooms (optional)
- 6 or 12 oz. can of sliced black olives (optional)

Step #1: SOAKING

Wash and remove any foreign material from the beans. In a pot large enough to cover the beans with about 4 inches of water, add the beans and yeast. Allow the beans to soak for approximately 6 to 8 hours. Drain the beans, rinse thoroughly with cold water and set aside.

Step #2: PREPARING THE BEANS

Do not cook the beans in the same water they soaked in

Again, place the beans in a pot large enough to cover the beans with about 4 inches of water. Boil them for about 45 minutes or until tender. More water may be needed to keep the beans covered, add as necessary. Remove from heat, rinse with cold water and set aside.

Step #3: PREPARING THE MEAT

Brown the 3 pounds of ground beef (or meat of choice) in a large pan. If you wish to cut down on the fat in your chili; use a strainer to rinse the meat with hot water. Set aside.

Step #4: PREPARING THE CHILI

Chop the 2 onions into small edible pieces. Then you must chop the canned tomatoes. You can do this with a knife either in the can or a bowl, or delicately use a food processor in short bursts, **do not to liquify the tomatoes.**

In a large kettle (approx. 8 quarts), add the entire contents of the 4 cans (diced tomatoes and juice). Then add the beans, meat, chopped onions, and the *Fartless Chili Makin's Spice Packet*. At your discretion you may add to this the sliced olives and/or mushrooms, (be sure to drain the cans first). Stir everything together, get the mixture good and hot then allow the chili to simmer for about 1 hour. Enjoy!

We here at the *Fartless Factory* hope you enjoy our chili as much as we do. Don't forget that the *Fartless Chili Makin's* bag can be easily made into a hot pad or trivet. See our entire product line at www.fartless.com, or call 800-648-4851 for a free brochure.