

Homemade Chili - AKA Rocky's Chili

2 Lb Ground Round
2 Lb Chili Meat
28 Oz Stewed Tomatoes
1/2 Cup Flour
1/3 Cup Chili Powder
2 Tablespoons Oregano
2 Large Onion -- coarsely chopped
4 Garlic Clove -- crushed
2 Tablespoons Cumin
1 Tablespoon Cayenne Pepper
2 Teaspoons Salt

Sauté the onions and garlic in oil. Remove from pan. Brown the meat and add onions, garlic and the rest of the ingredients. Cover and simmer for two hours. Add water or broth as needed.