

# Long's Maple Syrup

100% Pure Canadian

## JO-ANN'S MAPLE CHILI

This is a combination of three recipes. I think it is best if you make it the day before you want to serve it and let it sit overnight in the refrigerator and then reheat slowly the next day. I use the crock pot.

### INGREDIENTS

- 1 lb lean ground beef
- 1/2 cup chopped onion
- 1 – 2 cloves of garlic – crushed
- 1/2 cup each of red, green and yellow peppers
- 1 cup of Long's Maple Syrup
- 1 cup of sliced mushrooms or a small can of drained mushrooms
- 1 796 ml can of tomato sauce or crushed tomatoes
- 1 796 ml can of diced tomatoes or dice your own
- 1 540 ml can of red kidney beans – drained and rinsed
- 1 398 ml can brown beans
- 1 package of chili powder mix – I use PC or any brand
- a shake or two of pepper – I don't use salt as it is in many of the canned stuff

### INSTRUCTIONS

1. Brown the beef with the onions and garlic
2. Add beef to all the other ingredients in a big pot
3. Cover and simmer for 1 hour
4. Uncover and simmer for 2 hours
5. Cool and refrigerate. Warm when needed

**Note:** I sometimes add corn – particularly if left over in refrigerator. I would then just add it for the reheat.