

CAMP CHILI

RECIPES BY AUBURNRAVEN.COM

Ingredients

- ½ chopped onion
- 1 chopped bell pepper
- 1 roll Jimmy Dean sausage
- 2 tsp cumin spice
- ¼ tsp garlic spice or ¼ chopped fresh garlic
- 1 can black beans drained
- 2 cans tomato sauce

Directions

1. Cook onions, peppers, garlic and sausage in skillet until sausage is browned. Drain grease.
2. Combine all other ingredients into large pot. Add sausage mixture. Cook on low for 20 minutes or more.
3. Cool overnight then put in large freezer bag and freeze.

NOTES

This hearty recipe is a great camp dinner. You can make it at the camp or freeze it ahead of time and then just reheat over the fire. All of my kids like this recipe. You can make it spicier by adding tobasco sauce, jalapenos or siracha sauce.