

# *Nodding at the Border from a Polite Distance*

*Grandma*

## Grandma's Chili

1 tall can of tomato juice      2 medium onions, chopped  
1 small can of tomato paste      2 green peppers (if you go for that)  
2 cans stewed mexican-style tomatoes      1 can of kidney beans (ditto—I don't)  
2 pounds hamburger or ground round

- Put a big gob of butter in a deep pan and sautee the chopped onions til translucent.
- Dump in ground beef, brown, keep grease. Break up the huge chunks of meat.
- Dump in a regular can of kidney beans and simmer together.
- Add tomato paste and stewed tomatoes
- Dump in tomato juice
- Add salt and pepper (**black** pepper, this is Wisconsin chili) to taste  
*I also add red pepper, garlic, and cumin to taste, and I find that if I add about 2 tbs of sugar to the pot it really brings up the flavor of the tomatoes.)*
- Put on low and simmer for an hour, covered, then take the lid off and cook down a little bit more.
- What you don't eat and put in the fridge, or freeze.

### **Serving ideas:**

***Always serve with fresh hot bread. That's the rule.***

Add a sprinkling of cheese, brown it in the oven, and top with a spoonful of sour cream, and a few green onions.

Or boil up some macaroni and add that to the pot.

Or add a spoonful of large curd cottage cheese to your bowl to make something eerily like instant lasagne.

