

Guadalupe Chili

(all-time Troop 11 favorite)

Ingredients

- 2 lbs ground beef.
- 1 medium onions, finely chopped
- 1 15oz can chili beans
- 1 8oz can tomato sauce
- 2 6oz boxes cornbread mix

- ½ teaspoon chili powder
- ½ teaspoon salt

Directions

Mix cornbread as directed.

Brown beef and onion in an open Dutch oven over the stove. Drain the fat. Add beans, chili powder, salt, and sauce. Mix well, and simmer for five minutes. Remove from the stove. Pour cornbread mixture over the meat and beans, and cook with coals 20-30 minutes, until cornbread is done.

10 coals under
17-18 coals over

Options:

Add diced chili's and/or a can of creamed corn to the cornbread mixture. A can of creamed corn may increase the cooking time 5-10 minutes (but it'll taste really good!).

Serve grated cheddar cheese on top.

Increase beef to 2.5-3 pounds and double the tomato sauce for larger recipe.