

Kara's Chili

I am always happy to have chili at the Waffle House. I think it is interesting to taste the individual modifications made by the cook. This is not the Waffle House recipe but, it is similar in flavor. It's not spicy hot! If you prefer spicy chili, increase pepper and chili powder amounts slowly. Remember, adding heat is easier than removing it and you always have the option of serving the heat on the side.

I serve this recipe in my home but I frequently adjust it. If you're worried about your chili not tasting quite like what you had at my house, stop worrying. This recipe is the base that I used and I probably adjusted it according to what I thought you would prefer. Change it to your liking!

- 2 (15 ounce) cans [pinto beans](#) (not drained)
- 1 lb [lean hamburger](#)
- ¼ lb [breakfast sausage](#)
- ¼ cup chopped [yellow onions](#)
- 1 (6 ounce) can [tomato sauce](#)
- 2 [beef bouillon cubes](#) or 2 tablespoon [beef bouillon granules](#)
- 1 teaspoon [salt](#)
- 1 teaspoon [chili powder](#)
- ¾ teaspoon [ground cumin](#)
- ¼ teaspoon [black pepper](#)
- ¼ teaspoon [sugar](#)
- 1/8 teaspoon [garlic powder](#)
- 1/8 teaspoon [oregano](#)

1. Brown hamburger, sausage, and onion.
2. Add pinto beans (not drained), add can of tomato sauce and add enough water to rinse can.
3. Add beef bouillon granules. (If using bouillon cubes, dissolve in ¼ cup water before adding.)
4. Add salt, black pepper, garlic powder, oregano, cumin, chili powder and sugar.
5. Blend thoroughly.
6. Bring to boil, reduce heat and simmer for 15 minutes.
7. Serve.