

## Ingredients: (Serves 4-6)

- 2 tablespoons olive oil
- 1 large green or red pepper, chopped
- 2 large onions, chopped
- 2 (16 ounce) cans kidney or red beans (1 more can for thicker chili)
- 2 (16 ounce) cans crushed tomatoes

- 5-6 ounces ketchup
- 1 (12 ounce) can of beer
- 2 tablespoons brown sugar
- 2 tablespoons Worcestershire sauce
- 3-4 tablespoons chili powder or to taste

## Directions:

Sauté peppers and onions in olive oil until tender. Add remaining ingredients and bring to a boil. Then simmer, covered, for about 30 minutes.

Editor's note: [Add one can of whole kernel corn and one cup of cubed raw butternut squash for a richer chili. Or serve the chili with cornbread.]