

**Hannah did her civic duty and served as
foreman during a murder trial...**



Hannah's Homemade Chili

1 big can (46 oz.) tomato juice 1 14½-oz can diced tomatoes
1 16-oz. can kidney beans 1 large white onion
1½ -2 lb. hamburger 3 tbsp. Chili powder
2 tbsp cayenne powder 2 tbsp garlic powder
1 packet McCormick mild chili seasoning, one packet hot (or
medium, depending on your spice tolerance)

**Now someone with a grudge is taking exception to the verdict
and Hannah is in the crosshairs.**

-----fold here-----

Brown hamburger and onion together sprinkled with salt, pepper and garlic powder.

Drain beans and combine with undrained tomatoes in 3.5-qt. slow cooker. Add hamburger & onion mixture and seasonings. Add extra hot sauce as needed (cayenne or Frank's Red Hot). Fill ¾ of pot with tomato juice (chili will make its own liquid during cooking, so do not overfill).

Cook on low 8 hours or high 4 hours. If desired, thicken by tilting lid so crockpot is partially open for the last 1-2 hours.



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by J L WILSON

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