

# Arlene's Tasty Chili

*Perfect for those chilly evenings!*

*Add Dana's sourdough cinnamon rolls & you've got an authentic Kansas chili dinner.*

## Ingredients:

- 2 lbs. **Borntrager Dairy** ground beef
- ½ cup onion, chopped
- 1 Tbsp. chili powder
- 1 ½ Tbsp. salt
- ½ tsp. Pepper
- 1 cup organic flour
- 3 cups water
- 4 cups tomato juice
- 1 cup **Borntrager Dairy** beef broth
- 1 can organic kidney beans
- 1 cup organic ketchup
- ½ c. **Borntrager Dairy** raw honey
- ¼ c. blackstrap molasses

## Steps:

1. Fry ground beef in a medium skillet.
2. Add onions, chili powder, salt, & pepper.
3. Turn off the heat and mix in flour.
4. Add water and bring to a boil.
5. Add beans, tomato juice, beef broth, & ketchup.
6. Bring to a boil.
7. Stir in honey & molasses.
8. Serve. Sour cream & shredded mozzarella cheese make it extra tasty.