GGLS Recipe for CHILI
from Sheldon Yee

5 Lbs. Ground Beef
2 cups Chopped Onion
5 cloves Chopped Garlic
(5) 16oz. cans Kidney Beans, washed and drained
2-1/2 cups Tomato Sauce
(3) 6 oz. cans Tomato Paste
5 tablespoons Chili Powder
1 teaspoon Salt (optional)

An 8 quart pot works nicely, so start to brown meat, onion and garlic. Drain.
Stir in remaining ingredients.
Bring to a boil, then simmer for about an hour or so.
Add a small amount of water, chicken broth, or tomato juice, if necessary, to thin the sauce

This is considered one (1) batch of Chili.
I, myself, usually make a little more since my family has developed a taste for it.