Suzanne’s Secret Ingredient Chili

Serves 4

1 pound of cooked ground beef

2 TBS minced garlic

1 medium onion, diced

1 10 oz can Rotel tomatoes

1 27 oz can Bush Chili Beans in chili sauce

1 cup salsa

1 cup of cola (it does not make it sweet)

1 cup of fresh cilantro, minced

1 1.25 oz envelope of chili seasoning

Water or stock for thinning(optional)

1 tsp salt

1 tsp garlic powder

1 TBS Montreal Steak seasoning

Hot sauce if desire

Heat a large skillet over medium heat.

Add the beef, onions, and garlic to the pan.

Cook the beef breaking up into small pieces.

When beef is cooked through, drain off the fat, then add the remaining ingredients.

Cover and cook on low for 30 minutes.

Serve topped with shredded cheese.