

## Chili

2 lbs. ground meat (you can use ground beef, bison, turkey, or a combination)

1 medium red onion, diced

1 15 oz can fire-roasted diced tomatoes

46 oz can chili beans

46 oz V8 juice

Large can drain mushrooms, optional

Chili powder, pepper, garlic powder, and seasoned salt to taste

In large Dutch oven, brown ground meat. As the sausage is browning add diced onions. Add seasonings

Once meat is completely browned and broken up into small pieces, add diced tomatoes, chili beans, and mushrooms. Simmer until warm.

Add V8 juice. Bring to a boil uncovered, then turn heat down to medium low and simmer for an hour, or until it is as thick as you'd like it. Stir occasionally to prevent sticking.

This will be even better when reheated and eaten the next day. Perfect for a hot, easy camping meal!