

## Sooner Chili

2 pounds ground sirloin  
1 chopped white onion (medium size)  
1 can dark kidney beans  
1 can light kidney beans  
1 can pinto beans  
1 can chili beans  
4 cans Rotel (any flavor depending on how spicy you like it) I generally mix them up. For each can of Rotel add a can of water.  
1 package Williams Chili Seasoning (original)

Sautee your onions in a medium skillet; after they are sautéed add 1 pound of the ground sirloin at a time and cook until brown. Drain off fat.

While the meat is cooking go ahead and add you beans and Rotel into a large soup pot.

After the meat is cooked add it to the other ingredients in the pot. Cook until boiling stirring quite often. After the mixture comes to a boil lower heat to low and cover with a lid. Stir occasionally. Let cook on low between 1 1/2 and 2 hours, and enjoy.

Variations:

My family likes to put Fritos in the bottom of a bowl and add the chili on top, and then top the mixture with sour cream and shredded cheese. This is a great recipe for cold nights or football watch parties.

Recipe by: Norma Goodwin