

MPC (Mr. Polley Chili)

This is a thick chili, full of taste. It's not a hot chili but you can add some heat if you so desire. I call it "Mr. Polley Chili" in honor of the Scoutmaster of Troop 499, Highview Baptist Church, Louisville, Ky. (Lincoln Heritage Council).

- 1 pound of ground beef
- 1 large yellow onion
- 1 green bell pepper
- 1 can crushed tomatoes
- 1 can tomato sauce
- 1 can chili beans (as hot as you want them)
- 1 package Bloemers chili powder
- 1 clove of garlic (may substitute garlic juice or garlic powder)
- dash of salt
- dash of pepper

Slice and dice the onion and the pepper. Brown the beef, drain off the grease. Combine everything, and bring to a simmer, stirring every few minutes until it starts looking slightly soupy. Simmer for at least 30 minutes, the longer the better.

Variations: If you want to serve this over spaghetti (a common practice in Louisville and Cincinnati) you're going to have to add some water. You can heat up to mixture by adding some Tabasco sauce, jalapenos (or other peppers), or more chili powder.