Friday Night Football Chili

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Friday Night Football Chili

**INGREDIENTS:**
- 3 pounds 80% lean ground beef
- 46 ounces tomato juice (can use up to 30 ounces more to dilute)
- 28-ounce can diced tomatoes (can be Italian or garlic flavored)
- 28-ounce can crushed tomatoes
- 1 teaspoon salt
- 1 teaspoon sugar
- 2 tablespoons chili powder (can add more to taste)
- 2 packets McCormick Original Chili Flavoring
- 2 cups diced large white onion
- 3 cups diced celery
- 2-5 diameter slices of Jalapeño pepper
- 2 cups diced green, yellow, or red peppers
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**DIRECTIONS:** Brown ground beef in pan and drain the fat and water. Place cooked beef in large pot and add tomato juice, cans of tomatoes, salt, sugar, chili powder, and packets of chili flavoring. Heat and stir for at least five minutes. Add onions, celery, and Jalapeño pepper slices. Heat until simmering. Add peppers last so they remain somewhat firm. Add additional chili powder and salt to taste. Feeds up to 20 kids.