#1. Most Requested Food Category... **CHILI**  
**Arlene’s Chili Delish**

- 2 pounds lean ground beef  
- 1 (46-fluid ounce) can tomato juice  
- 1 (29-ounce) can tomato sauce  
- 1 (29-ounce) can diced petite tomatoes  
- 1 (15-ounce) can chili beans, drained and rinsed  
- 1 (15-ounce) can pinto beans, drained and rinsed  
- 2-1/2 cups chopped onion  
- 1/4 cup chopped green bell pepper  
- 1/8 teaspoon ground cayenne pepper  
- 2 teaspoons white sugar  
- 1/2 teaspoon dried oregano  
- 1/2 teaspoon ground black pepper  
- 1 teaspoon salt  
- 1/4 cup chili powder

1. Place ground beef in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, and crumble.

2. In a large pot over high heat combine the ground beef, tomato juice, tomato sauce, kidney beans, pinto beans, onions, bell pepper, cayenne pepper, sugar, oregano, ground black pepper, salt, and chili powder. Bring to a boil, then reduce heat to low. Simmer for 1-1/2 hours. (Note: If using a slow cooker, set on low, add ingredients, and cook for 8 to 10 hours.)