

Our State eats

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Hot Dog Chili

Yield: about 3 cups.

- 1½ pounds ground beef**
- ½ cup finely chopped onion**
- 1 14-ounce bottle ketchup**
- 2 tablespoons chili powder**
- ¼ cup water**

In a pot over medium heat, cook the ground beef and onion, stirring and crumbling the meat (you can use a potato masher for this) until it is browned and the onion is soft. Drain off the fat, and stir in the ketchup and chili powder. Add the water, and let simmer for 10 minutes.



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