

Chili:

Measurements are approximate and seasonings to taste

1 lb 85% lean ground beef  
4 oz pancetta  
2 white onions  
3 bell peppers, any colors you like  
Can o' black beans  
2 cans diced tomatoes  
Chili powder  
Mushroom powder  
Onion salt  
Garlic powder  
Handful of dark chocolate chips  
Salt  
Butter  
Water

Dice onions and chop peppers  
Brown beef in frying pan, drain  
Heat butter in large pot  
Add pancetta and onions to butter and sautee till softened  
Add peppers, continue sauteeing a few minutes  
Add canned ingredients, seasonings, and some water; simmer  
Add beef and more water to desired consistency  
Simmer for a while, and adjust seasonings to taste

Enjoy with a crusty baguette and butter.  
Chili is even better reheated next day when the flavors have melded.

Thanks Shirley! Have a restful evening.

Kate