

Sausage Chili

Ingredients:

1 lb ground sausage (I use a roll of ground pork sausage)
1 small onion, chopped
1, 15.5 ounce can dark red kidney beans
2, 14.5 ounce cans diced tomatoes
1/2 cup water
1 tablespoon chili powder
1/2 teaspoon sugar
1/8 teaspoon red pepper flakes



Directions:

In a saucepan, add ground sausage and chopped onion.
Cook over medium heat until done. Drain any excess liquid.
Add kidney beans and diced tomatoes.
Stir together well.
Add water, chili powder, sugar and red pepper flakes.
Stir together until well combined.
Bring to a boil.
Reduce the heat and simmer for 10 to 15 minutes.

Amy Lynn's Kitchen
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