

## Wonderful Vegetarian Chili

¼ Cup Olive Oil  
2 Large Red Peppers – chopped into ½-inch cubes  
2 Large Onions – chopped into ½-inch cubes  
4 Cloves of Garlic – crushed  
28 oz. Crushed Tomatoes  
14 oz. Stewed Tomatoes  
V8 – 32 oz. Can  
2 T Chili Powder  
1 T Dried Basil  
1 T Dried Oregano  
1 t Black Pepper  
1 t Fennel Seeds  
2 Cans Red Kidney Beans – undrained  
2 Cans Pinto Beans – undrained  
16 oz. Corn  
1 t Dill Weed  
2 T Lemon Juice  
Optional:  
    Green Chile to taste.  
    Cilantro and/or Scallion Garnish.

In a 5-quart pot place crushed tomatoes, stewed tomatoes, 24 oz. of V8, chili powder, cumin, basil, oregano, black pepper, and fennel – simmer on low for 30 minutes.

Heat olive oil in large skillet – over low heat sauté onions, red pepper, and garlic until wilted, about 10 minutes or so. Add to tomato mixture.

Add corn and beans – simmer uncovered for 30 minutes, stirring often.

Add dill, lemon juice, and optional green chile – simmer 15 minutes.

Adjust seasonings and add more V8 to thin if necessary.

Serve with optional garnish.

Makes 5 quarts.

Freezes exceptionally well.