Cincinnati Chili You need to make this the day before you plan to eat it.

2	pounds	lean	ground	beef
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2 onions, finely chopped

1 quart water

4 cloves garlic, minced

1 teas. Cumin

2 teas. Cinnamon

 $1\frac{1}{2}$ teas. Ground allspice

 $1\frac{1}{2}$ teas. Ground cloves

 $1\frac{1}{2}$ teas. Salt

2 teas. Black pepper

 $\frac{1}{2}$ teas. Cayenne pepper

2 T. cider vinegar

1 T. Worcestershire sauce

2 bay leaves

1 15oz. Can tomato sauce

 $\frac{1}{2}$ oz unsweetened baking

Chocolate

Mix all ingredients together and bring to a boil. Simmer 3 hours or more. Cool and refrigerate over night. Remove fat that has formed on top and reheat.

Serve over spaghetti and topped with grated cheddar cheese.

2 Way: top with beans

3 Way: top with beans and chopped onions

Or

Serve over a hot dog and top with cheese - a Cheese Coney