Chili ingredients

5 pounds ground chuck	$ 15.00
~.75 lb. sweet oinon @.87/lb	$ 0.65
1 garlic clove	
Canned tomatoes 2 28-ounce cans @ $1.48	$ 2.96
Chili powder	$ 1.36
Salt	
Jalapeno	$ 0.09
Cumin seed	
Total	$ 20.06

15 ounce cans at .96 each 4 would be $3.84

Ground chuck yielded 7 pints and a little

Price per pint $ 2.87 plus the insignificant cost of garlic, salt, cumin seed

Feb-26

Brand 15 oz can	w/o beans	w/beans
Hormel	$ 3.16	$ 2.64
Wolf	$ 2.48	$ 2.18
HEB	$ 2.38	$ 2.08
Hill Country Fare	$ 2.28	$ 1.98
Wendy's	$ 4.98	$ 4.58
Stagg	$ 3.46	$ 2.86

Home canned at $2.87 is less than 3 of the 6 brands

Add beans	Comparative price for 15-ounces
.92 for HEB pinto beans	$ 1.91
.35 for beans canned from dry that were 1.24/lb	$ 1.63

Home canned plus beans, either purchased or home canned, is less than all 6 brands

Using leaner beef will yield one more pint of chili but will cost more - $4 beef would make 8 pints cost $3.13 each which is still less than 3 of the brands;
add beans and they are still less than 5 with purchased beans and less than all 6 with home canned beans

Advantage of home canned - no added fillers or additives; control spiciness and salt; no national recalls

Note: the price of the lid has not been factored in