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BRIAN'S FAMOUS CHILI

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40 minutes
total cook time
17 Ingredients
8 Servings

Chili is a point of pride, especially for actor Brian Baumgartner. He's been perfecting his famous recipe for years—and for National Chili Day, he's partnered with us to share it with the world! Scroll on to make a mean pot of Brian's Famous Chili at home.

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The Master At Work

For Brian, the art of chili is all about balance. Whether it's slow-sautéing shallots for a mild sweetness or dicing the perfect amount of green "peppies," Brian brings his expert hand to every step of this recipe.



Doing His Best

Brian's not-so-secret ingredient? BUSH'S B-E-S-T Chili Beans. Already simmered in flavorful chili sauce, the pinto and kidney beans used in this recipe help Brian bring his A-game in the kitchen...and make his best chili even better.

Brian Baumgartner Spills the Beans on His Famous Chili Recipe



BRIAN'S FAMOUS CHILI



Brian thinks of this chili as a customizable canvas. Try topping yours with extra cheese, sour cream, or whatever makes your chili famous! Pro Tip: make sure you have a towel ready; cooking chili can get messy.

10 minutes
prep time

30 minutes
cook time

40 minutes
total time

INGREDIENTS

Makes 8 Servings

- 1 can (16 oz) BUSH'S® Pinto Beans in a Mild Chili Sauce, undrained
- 1 can (16 oz) BUSH'S® Kidney Chili Beans in a Mild Chili Sauce, undrained
- 1 lb lean ground turkey (or lean ground beef), undrained
- 2 cloves garlic, pressed or minced
- 1 tbsp butter (or cooking oil)
- 1 cup shallots, chopped
- 1 cup green peppers (or as some call them, peppers), chopped
- 1 can (14.5 oz) diced tomatoes
- 1 can (6 oz) tomato paste
- 1/2 cup water
- 1/4 tsp black pepper
- 1 tsp salt
- 2 tsp chili powder
- 1 tsp ancho chili powder
- 2 tsp oregano
- 1 tsp sugar
- Shredded cheddar cheese



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DIRECTIONS

- 1 In a large pot, sauté chopped shallots and green pepper in butter or oil over low heat.
- 2 Once shallots and green pepper become soft (be careful not to overcook them), add turkey, and garlic, to pot. Cook until browned and drain excess grease.
- 3 Stir in remaining ingredients, except cheese. Bring to boil.
- 4 Cover and simmer on low heat for 20 minutes.
- 5 Garnish with cheddar cheese and other desired toppings.



Nutrition Facts Per Serving

8 Servings Total



9% DV

43% DV

11% DV

14% DV

Show Full Nutrition ▾

BUSH'S BEANS *Featured in this Recipe*



Pinto Beans in a Mild Chili Sauce

Pinto beans simmered in a mild, flavorful sauce with spices like chili peppers and garlic.

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Kidney Beans in a Mild Chili Sauce

Firm, dark red kidney beans simmered in a hearty chili sauce that gets its flavor from ripe tomatoes, chili peppers and cumin.

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