

Chili

SERVES:

6-8

PREP TIME:

45 Mins

COOK TIME:

6 Hours

INGREDIENTS

- ☐ 5 Slices of Bacon
- ☐ 1 Red Bell Pepper
- ☐ 1 Green Bell Pepper
- ☐ 3 stalks of Celery
- ☐ 1 Yellow Onion
- ☐ 1 Jalapeno
- ☐ 1 10.5oz beef stock (3/4 C)
- ☐ 6oz can of tomato paste
- ☐ 1 TBSP Worcestershire
- ☐ 2 15oz cans diced tomatoes
- ☐ 1 15oz can pinto beans
- ☐ 1 15oz can kidney beans
- ☐ 2 LBS Ground Beef
- ☐ 4 TBSP Chili Powder
- ☐ 1 TBSP Oregano
- ☐ 1 TBSP Sugar
- ☐ 2 TSP cumin
- ☐ 1 TSP paprika
- ☐ 3 TSP garlic powder
- ☐ 1 TSP basil
- ☐ 1 TSP seasoning salt
- ☐ 1/2 TSP pepper
- ☐ 1 TSP cayenne pepper

DIRECTIONS

1. Dice the peppers, celery, jalapeno, and onion.
2. Cut bacon into small pieces and cook in skillet.
3. Remove bacon and sautee diced vegetable in bacon grease.
4. Remove vegetables to plate, keep grease in pan.
5. Put ground beef in same pan and brown.
6. Put all spices into small bowl and whisk.
7. Add beef stock and paste to slowcooker and whisk.
8. Add worcestershie to slow cooker and stir.
9. Add tomatoes and beans to slowcooker, undrained.
10. Add beef, vegetables, and bacon crumbs to slow cooker, and stir.
11. Cook on low for 6 hours.

NOTES

