

Pot O' Chili



My family is in love with this chili recipe. It is from a very good cook who has been a part of the Matt and Shari family for a very long time. She was part of our previous message board and donated many recipes to a small recipe book that was created by the gals on “the board”. This one is definitely a keeper!

Ingredients:

- 1 lb. ground beef chuck
- 2 cups chopped onions
- 1- 29 ounce can tomato puree
- 1 can (about 15 oz.) of each black beans, Chickpeas, and red kidney beans, rinsed
- 1 – 14 ½ ounce can zesty diced tomatoes with mild green chilies
- 3 tbsp. chili powder
- 1 tbsp. ground cumin
- 1 tbsp. salt



Instructions:



- 1** Cook the beef and onions in a large non-stick skillet until meat is browned and onions are translucent.

2 Transfer beef and onions to a 3 ½ quart or larger slow cooker and stir in the remaining ingredients. (This can be done the night before.)



3 Cover and cook on high 3 to 4 hours or on low 8 to 10 hours.

4 Serve with all of your favorite toppings. We tried oyster crackers, lettuce, scallions, sour cream, and shredded cheese. YUM!



Shari

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