



Ingredients

- 3 lbs. ground beef
- ½ onion, diced
- 6 stalks of celery, diced
- 2 - 15.5 oz cans Brooks® Chili Mild Beans (undrained)
- 1 - 15.5 oz can diced tomatoes
- 1 teaspoon of black pepper
- 1 – 46 oz can Red Gold® fresh-squeezed tomato juice
- 2 tablespoons chili powder (adjust to taste)
- 1 teaspoon of garlic salt (adjust to taste)



Charlie's Chili



Cooking Instructions:

1. Brown the ground beef – In a large skillet over medium-high heat, cook the ground beef until fully browned. Drain excess grease if needed.
2. In a 9-quart crockpot, combine the Brooks® Chili Mild Beans (with liquid), diced tomatoes with chili powder and garlic salt, and Red Gold® fresh-squeezed tomato juice.
3. Add veggies – Dice the onion and celery and add them to the crockpot.
4. Season the chili – Sprinkle in the garlic salt, black pepper, and chili powder, adjusting to taste. Stir everything together.
5. Add the beef – Transfer the browned ground beef into the crockpot and mix well.
6. Slow cook on high – Cover and cook on high for 3 hours, stirring occasionally.
7. Reduce heat and continue cooking – When it begins to boil, set the crockpot to low and cook for an additional 2 hours, stirring occasionally.
8. Taste and adjust – Before serving, taste and add more chili powder or garlic salt if needed and make sure the celery is tender.
9. Serve and enjoy! Ladle into bowls and serve with crackers, cornbread, or your favorite toppings as it makes approximately 8 quarts.