

SLOW COOKER CHILI

COOK TIME: 6-8 HOURS

SERVINGS: 8



Ingredients:

2 lbs of ground beef
2 onions, chopped
1 1/2 teaspoon minced garlic
24 oz tomato sauce
2 - 16oz jars of diced tomatoes
2 tablespoons chili powder
2 teaspoons cumin
2 teaspoons cocoa powder
2 teaspoons paprika
2 teaspoons oregano
1/2 teaspoon red pepper flakes
1/4 cup brown sugar
1 can kidney beans, drain half liquid
1 can chili beans, drain half liquid
6 oz tomato paste

Directions:

In a large skillet over medium-high heat, add ground beef, chopped onion, and minced garlic. Cook until the beef is brown and the onion is translucent.

Transfer the beef, onion, and garlic mixture to a 6 quart crockpot. Top it with the tomatoes, tomato sauce, all of the seasonings, and brown sugar.

Drain half of the liquid from the can of kidney beans and the can of chili beans and dump those in the crockpot. Stir to combine all of the ingredients.

Place the lid on the crockpot and cook on low for 6-8 hours, or on high for 2-4 hours. Once done cooking, add the tomato paste to the pot and stir to combine.

Serve with desired toppings, such as sour cream, shredded cheese, corn chips, etc.