

Best Chili Ever

8 large servings

Ground Beef, 85% lean	1.5	lb.
Onion, chopped	0.5	cup
Garlic Cloves, minced	1	tsp
Beef Broth, canned	1	14.5 oz can
Coffee, brewed or instant	1	cup
Tomatoes, Canned Diced, juice included	2	14.5 oz can
Beans, Red; Black; Kidney; Butter	3	can
Use an asst of the bean varieties. Rinse well.		
Black Pepper, ground	1	tsp
Bay Leaf	1	ea.
Chili Powder	1 TBSP	2 tsp
Cumin, dried	1/8	tsp
Oregano, dried	2	tsp
Thyme, dried	2	tsp

1. Brown and cook Ground Beef in Instant Pot on sauté setting.
Add Onion, Garlic and 1/4 of the Beef Broth during the browning process.
2. When the Beef is just cooked, add the rest of the ingredients. Continue to stir on the sauté feature until it reaches 180 degrees.
3. Turn off the sauté feature.
Cook on slow cook, covered for 3-6 hrs.

This is good with, Monterey Jack, Cheddar Cheese, Sour Cream or other favorite Chili toppings.

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