

CROCK POT CHILI
(CONTRABAND COUNTERTOP RECIPE #1)



INGREDIENTS

2.5 LBS GROUND BEEF
2 CUPS WATER
PINCH OF PAPRIKA,
CUMIN AND CHILI
POWDER
1 PURPLE ONION
3 CLOVES GARLIC
30 OZ KIDNEY BEANS
16 OZ CANS ROTEL
3 TBS TOMATO PASTE
4 TBS CHILI POWDER
2 TSP GROUND CUMIN
1 TSP PAPRIKA
4 MINI BAGS TOSTITOS
16 OZ MEXICAN BLEND
CHEESE
SALT AND PEPPER

PREPARATION

1. BROWN GROUND BEEF IN A MEDIUM SKILLET, WHEN BROWN ADD WATER AND STIR
2. WHEN WATER IS MIXED ADD A PINCH OF PAPRIKA, CUMIN, AND CHILI POWDER
3. OPEN ALL CANS AND DRAIN ONLY CANS OF BEANS
4. POUR CONTENTS OF THE CAN INTO A MINI CROCK POT DISH
5. ADD SPICES AND MIX WELL
6. ADD GROUND BEEF, AND GREASE, INTO THE DISH AND STIR
7. LET COOK ON MEDIUM HEAT FOR A MINIMUM OF ONE HOUR
8. WHEN READY TO SERVE CRUSH TOSTITOS INTO SMALL PIECES, POUR OVER BOWL OF CHILI
9. TOP WITH CHEESE AND SERVE!