

SLOW COOKER CHILI

Ingredients

- 2 lb Ground Beef, Browned
- 1/2 tsp Paprika
- 1/2 tsp Chili Powder
- 1/2 tsp Cumin
- 1/2 tsp Cayenne
- 1 tsp Red Pepper Flakes
- 1 tsp Garlic Powder
- 1 tsp Black Pepper
- 2 C Onions, Diced & Sautéed
- 4 C Tomato Juice
- 4 C Tomatoes, Halved or Diced
- 6 C Beans, presoaked
- 1 C Sweet Pepper, diced
- 1 T Jalapeño Coins, heaped (about 1 Jalapeño)

Directions

- Brown the ground beef with the spices, add to slow cooker
- Sauté the onions, add to slow cooker
- Add tomato juice, tomatoes, beans, sweet peppers, and Jalapeño coins
- Turn slow cooker on low for 12-24 hours, stirring the chili occasionally

Tips

- The longer the chili cooks the better it becomes
- Spices and Jalapeño coins can be reduced or left out to reduce the spice if chili is too spicy
- If using dry beans not from a can, it is best to wash and presoak the beans for 24-48 hours before adding them to the chili
- Stores in fridge for up to 10 days or freezer for up to 3 months