

Simple Chili

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This recipe is a crowd pleaser and is so versatile! This recipe is meant to be divided and shared or frozen for later!

Ingredients:

3 lbs. ground beef, pork, chicken, or turkey or mixture of meat - kielbasa is also a great add in or you can even use tofu or no meat at all!

1 - 2 tsp onion (fresh or dried)

1-2 tsp garlic (fresh or dried)

2-4 tbsp chili powder (or chili mix seasoning)

2 (30 oz) cans chili beans

1 (28 oz) can of crushed peeled tomatoes - you can also use whole peeled tomatoes!

1/2 (3 oz) can of tomato paste

1 (16 oz) can of Bush's original baked beans

1 (15.5 oz) can of black beans - drained and rinsed

1 (15.5 oz) can of Great Northern beans - drained and rinsed

1 (15.5 oz) can of kidney beans - drained and rinsed

1 (15.5 oz) can of cannellini beans -drained and rinsed

1 (15.5 oz) can of corn - optional

Toppings - Optional:

grated cheese

sour cream

green onion

bacon bits

frito chips

Instructions:

1. If you are using fresh onion and garlic, or any extra veggies you want to throw in, sauté your veggies first, then add your meat or tofu with chili seasoning and cook through in a large stock pot or large instant pot. If not, then brown your meat and then add seasoning to combine flavors. Taste your meat once it is cooked through to be sure you like the seasoning - adjust if needed.

2. If using a large stock pot.: Add the rest of your ingredients listed above and cook on medium high until starts to bubble, then turn down to simmer and stir regularly to keep from sticking to the bottom of pot. Cook for about one hour.
3. If using Instant pot: Add the rest of your ingredients listed above and cook on the crock pot setting (more) for about 5-6 hours.
4. If using a crock pot: take cooked and seasoned meat and place into the crockpot with the remaining ingredients listed above and cook on high for 4-6 hours or low for 6-8 hours.
5. To serve, place chili in bowls and top with optional toppings if so desired.

Freezing only tip: Just cook meat with seasoning and let cool. Then add the rest of ingredients and combine well. Transfer to freezer gallon size ziplock(s) for storage in the freezer for up to 6 months.

Refrigerating or Freezing leftover chili: After cooking, place pot in an ice bath in your sink until cooled to luke warm and transfer to gallon size freezer bag - do not place hot chili in freezer bags! Place in freezer for up to 6 months or refrigerate for up to 1 week.

*If taking a meal to a friend, be sure to bag up some toppings as well!