

CROCKPOT CHILI

SOURCE: It's a Secret Cookbook (each recipe has a secret/special ingredient)

INGREDIENTS:

3 lbs lean ground beef
1 medium bag pinto beans
1 large can stewed tomatoes
1 large can tomato paste (**not** sauce)
1 white or yellow onion, chopped
2 TBS Tabasco sauce
1 medium size jar PICANTE SAUCE (this recipe's secret)
1 green bell pepper, chopped
1 red bell pepper, chopped
1/2 tsp salt
1/2 tsp black pepper
1 TBS chili powder
1/2 bottle/can warm & stale BEER (another of this recipe's secrets)
grated cheddar + chopped onions + minced green chilis (optional)

DIRECTIONS:

Brown hamburger in skillet. Meanwhile wash/drain pinto beans. Put all ingredients **except** BEER into crockpot together - set on low - cook at least 24 hours. Taste - if more chili powder is needed, add at this time + add BEER. Cook another 2-3 hours before serving.

Saltines are nice with this + perhaps a beer to drink.