



The best chili recipe! A big pot of ground beef chili loaded with beef and beans is the perfect game day food!

### **Ingredients**

- 2 pounds lean ground beef
- 1 onion diced
- 1 jalapeño seeded and finely diced
- 4 cloves garlic minced
- 2 ½ tablespoons chilli powder divided, or to taste
- 1 teaspoon cumin
- 1 green bell pepper seeded and diced
- 14.5 ounces crushed tomatoes 1 can
- 19 ounces canned red kidney beans drained and rinsed
- 14.5 ounces canned diced tomatoes with juices
- 1 ½ cups beef broth
- 1 cup beer
- 1 tablespoon tomato paste
- 1 tablespoon brown sugar optional
- salt and black pepper to taste

### **Instructions**

0. Combine ground beef and 1 ½ tablespoons chili powder.
0. In a large pot, brown ground beef, onion, jalapeno, and garlic. Drain any fat.
0. Add in remaining ingredients and bring to a boil. Reduce heat and simmer uncovered 45-60 minutes or until chili has reached desired thickness.
0. Top with cheddar cheese, green onions, cilantro or other favorite toppings.

### **Notes**

Serving size: 1 1/2 cups

Beer can be replaced with extra broth.

Any ground meat will work in this recipe.

Optional toppings: sour cream, red or green onion, cheese, jalapenos, cilantro, avocado & lime wedges, tortilla chips