



POP'S PERFECT PRESENT

SLOW COOKER CHILI

TIME	SERVES	NOTES
15 minutes to prep 8 hrs to cook	4-6	Leftovers can be stored in an airtight container for up to 4 days

INGREDIENTS

- 1 tbs olive oil
- 1lb ground beef
- ½ tsp salt
- 3 tbs chili seasoning
- 2 (15-ounce) cans dark kidney beans, drained and rinsed
- 1 (15-ounce) can diced tomatoes
- 1 (6-ounce) can tomato paste
- 1 cup beef broth or water
- 1tsp apple cider vinegar

SERVE WITH GARNISHES:

- Shredded cheddar cheese
- Sour cream or plain yogurt
- Sliced green onions
- Chips or crackers

DIRECTIONS

1. **Preheat the slow cooker.** Set a 4-quart or larger slow cooker to low and allow it to heat while the beef browns.
2. **Brown the ground meat.** Heat the oil in a large 10- or 12-inch skillet over medium-high heat until shimmering. Add the beef, season with salt, and break the meat up into large pieces. Let the meat brown without moving for 4 to 5 minutes. Break the meat up into smaller pieces and continue to cook until mostly cooked through, 2 to 3 minutes more.
3. **Combine the beef, beans, tomatoes, and broth in the slow cooker.** Transfer the browned meat to the slow cooker. Add chili seasoning, beans, tomatoes, tomato paste, and broth. Stir to combine.
4. **Cook on low for 8 hours.** Cover and cook the chili on the LOW setting for 8 hours. Stir occasionally.
5. **Add the cider vinegar and serve.** Stir in the cider vinegar just before serving. Serve with garnishes if desired. Enjoy!