

SIEMER
DISTRIBUTING CO., INC.
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Game Night Chili Recipe

Cook Time: 45 Minutes

Ingredients:

- 1 pound lean ground beef
- 1 large onion, chopped
- 1 clove garlic, chopped
- 1 package commercial chili mix
- 2 – 16 ounce cans dark red kidney beans
- 2 tablespoons chile powder
- 1/4 – 1/2 teaspoon ground cumin
- 1 – 15.25 ounce can ready cut tomatoes
- 1 – 16 ounce can tomato sauce
- 1 teaspoon salt

Oven Temp: low Recipe Cooking Time: 60 minutes Pan Type: skillet

In a skillet brown the ground beef, onions and garlic. Cook and stir to break up meat. Drain well. Place browned meat, onions and garlic into a large pot. Add commercial chili mix, undrained kidney beans, chili powder, ground cumin, tomatoes and tomato sauce. Stir chili well and bring to a boil. Reduce heat to low. Cover game night chili and simmer for 60 minutes.

Serve chili with cheese slices and your favorite crackers if desired.

Recipe feeds four to six hungry game night watchers