

HEARTY SLOW-COOKED CHILI

(For the Zojirushi Thermal Pots)

Ingredients (serves 4):

- 12 oz. ground beef
- 5 oz. Italian sausage
- 1 can (15 oz.) pinto beans, drained
- 1/2 can (7.5 oz.) chili beans in spicy sauce
- 1 can (14.5 oz) diced tomatoes with juice
- 1/2 can (3 oz.) tomato paste
- 1/2 large onion, chopped
- 1 stalk celery, chopped
- 1/2 green bell pepper, seeded and chopped
- 1/2 red bell pepper, seeded and chopped
- 1/2 jalapeño pepper, seeded and chopped
- 1 Tbsp. bacon bits
- 1-1/2 cubes beef bouillon
- 3 Tbsp. beer
- 1-1/2 Tbsp. chili powder
- 1 tsp. Worcestershire sauce
- 1 tsp. minced garlic
- 1 tsp. dried oregano
- 3/4 tsp. ground cumin
- 1/2 tsp. hot pepper sauce
- 1/4 tsp. salt
- 1/4 tsp. pepper
- 1/4 tsp. cayenne pepper
- 1 Tbsp. paprika
- 1/4 tsp. sugar
- 1/2 bag (5 oz.) corn chips
- 1/2 package (4 oz.) shredded Cheddar cheese



Heat the inner pan over medium heat. Check its surface temperature by dripping a few drops of water. If they dance on the surface, then the pan is ready to cook. Crumble the ground beef and sausage into the pan, and cook until evenly browned. Drain off excess grease.

Pour in the pinto beans, spicy chili beans, diced tomatoes and tomato paste. Add the onion, celery, green and red bell peppers, jalapeño peppers, bacon bits, bouillon, and beer. Season with chili powder, Worcestershire sauce, garlic, oregano, cumin, hot pepper sauce, salt, pepper, cayenne pepper, paprika, and sugar. Mix well and put the lid on and bring to a boil.

Place the inner pan in the insulated container and keep warm for at least 2 hours up to 6 hours.

After 2 hours, taste, and adjust salt, pepper, and chili powder if necessary. This can be served immediately or served the next day. If serving the next day, remove the inner pan from the insulated container and refrigerate.

To serve, ladle into bowls and top with corn chips and shredded Cheddar cheese.

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