

March Madness Chili Cook-off Winner

2nd Place with her Dark Beer Chili Recipe Cheri has created an easy to prepare, delicious meal that you should try at home.

Dark Beer Chili

Ingredients:

2 pounds of lean ground beef or ground turkey
1 package of McCormick Slow Cooker Chili Seasoning
2 cans (14 ½ oz each) diced tomatoes, undrained
2 cans (16 oz each) kidney beans (I prefer red), drained
1 can (15 ½ oz) tomato sauce
Hot pepper rings
Dark Beer



Directions:

1. Brown ground beef or turkey in large skillet on medium-high heat. Drain fat.
2. Place beef, Seasoning, tomatoes, beans, and tomato sauce in slow cooker. Stir well after adding each.
3. Add hot pepper rings, the amount depends on how hot you want it.
4. Add 1 cup of Dark Beer
5. Cook 8 hours on Low or 4 hours on High. Stir before serving.
6. Serve with shredded cheese on top, if desired.

TIP: for best results, do not remove cover from slow cooker during cooking.