



Kickin39 Spicy Turkey Beer Chili

Savannah · 30/09/2024



Prep Time

2 hrs 45 mins

Difficult

Medium

Servings

8

Description

This delicious red chili has the right amount of kick and will warm you right up with ground turkey and veggies. Perfect with a beer during a football game on a cold winter night or on top of a hot dog. This recipe is sure to please. Can be made on the stove top or slow cooker. Serve topped with fresh cilantro, green onion, shredded Cheddar cheese, and light sour cream on top with cornbread on the side.

Ingredients

- 1 tablespoon olive oil - 1 pound ground turkey - 1 teaspoon paprika - salt and ground black pepper to taste
- 4 jalapeno peppers with seeds
- chopped - 1 large white onion
- chopped - 3 cloves garlic
- minced - 4 stalks celery
- chopped - 1 green bell pepper
- chopped - 3 chipotle peppers in adobo sauce
- chopped - 1 (28 ounce) can diced tomatoes with juice - 1 (28 ounce) can tomato sauce - 2 (16 ounce) cans spicy chili beans - 1 (12 fluid ounce) can or bottle dark beer
- such as porter - ¼ cup Worcestershire sauce - 1 (1.25 ounce) package reduced-sodium chili seasoning (such as McCormick Chili Seasoning Mix 30% Less Sodium®) - 1 dash liquid smoke flavoring
- or to taste

Instructions

1. In a large pot over medium heat
2. heat the olive oil
3. and cook the turkey until no longer pink; sprinkle the turkey meat with paprika
4. salt
5. and black pepper. Stir in the jalapeno peppers
6. onion
7. garlic
8. celery
9. green pepper
10. and chipotle peppers
11. then cook
12. stirring often
13. until the turkey meat is broken into crumbles and the onion is translucent
14. about 15 minutes. Stir in the diced tomatoes
15. tomato sauce
16. chili beans
17. dark beer
18. Worcestershire sauce
19. chili seasoning
20. and liquid smoke flavoring. Reduce heat and simmer for at least 2 hours
21. stirring occasionally. Cook's Note To make in the slow cooker
22. place the cooked turkey meat and veggies into a slow cooker
23. and stir in the remaining ingredients. Heat on Low for approximately 4 hours. Cooking times may vary based on appliance.