The Ultimate Chili

Jacob · 30/09/2024



Prep Time

6 hrs 20 mins

Dificult

Medium

Servings

6

Description

Easy minimalprep recipe for chili with wine added at the end This can also be made with ground turkey and it tastes even better the next day

Ingredients

— - 1 pound lean ground beef - salt and pepper to taste - 3 (15 ounce) cans dark red kidney beans - 3 (14.5 ounce) cans Mexican-style stewed tomatoes - 2 stalks celery

— chopped - 1 red bell pepper

— chopped - ¼ cup red wine vinegar - 2 tablespoons chili powder - 1 teaspoon ground cumin - 1 teaspoon dried parsley - 1 teaspoon dried basil - 1 dash Worcestershire sauce - ½ cup red wine

Instructions

1. Cook and stir ground beef in a large skillet over medium-high heat until evenly browned
2. 5 to 7 minutes. Drain off grease
3. then season with salt and pepper. Transfer beef to a slow cooker. Add kidney beans
4. tomatoes
5. celery
6. bell pepper
7. and vinegar. Season with chili powder
8. cumin
9. parsley
10. basil
11. and Worcestershire sauce. Stir to distribute ingredients evenly. Cook on Low for 8 hours or High for 6 hours. Pour in wine during the last 2 hours. Editor's Note Did you know Allrecipes is home to tons of slow cooker recipes? Click here to visit our complete collection.