Easy Sweet Chili

Jacob · 30/09/2024



Prep Time

8 hrs 15 mins

Dificult

Medium

Servings

6

Description

I wanted to make a delicious Crockpotreg chili that didnt take an hour to prepare This one you just open cans and dump them in You can let this cook all day or its ready after a couple of hours

Ingredients

— - 1 pound ground beef - 6 cloves garlic

— finely chopped - or more to taste - 2 tablespoons dried oregano - 2 teaspoons chili powder - 1 tablespoon dried basil - 2 (15 ounce) cans light red kidney beans

— drained and rinsed - 2 (15 ounce) cans dark red kidney beans

— drained and rinsed - 3 (14.5 ounce) cans diced tomatoes - 2 (15 ounce) cans corn - 3 tablespoons white sugar - salt and ground black pepper to taste

Instructions

1. Crumble ground beef into a skillet over medium heat. Stir garlic
2. oregano
3. chili powder
4. and basil into the beef; cook and stir until beef is completely browned
5. 7 to 10 minutes. Combine light red kidney beans
6. dark red kidney beans
7. diced tomatoes
8. and corn in crock of a slow cooker. Stir cooked ground beef into the bean mixture. Cook on Medium-Low for 2 hours. Stir sugar into the chili and continue cooking as long as you can wait
9. at least 6 hours. Season with salt and black pepper to serve.