Skyline Chili

Jacob · 30/09/2024



Prep Time

12 hrs 10 mins

Dificult

Medium

Servings

6

Description

This hearty skyline chili is always a crowdpleaser

Ingredients

— - 2 ½ pounds lean ground beef - 1 (15 ounce) can tomato sauce - 1 ? (6 ounce) cans tomato paste - 5 tablespoons chili powder - 2 teaspoons ground cinnamon - 1 teaspoon ground allspice - 1 ¼ teaspoons salt - 1 tablespoon distilled white vinegar - 1 teaspoon ground black pepper - ¼ teaspoon garlic powder - 1 teaspoon onion salt - 2 teaspoons steak sauce - 1 quart water

Instructions

1. Cook ground beef in a large skillet over medium-high heat until lightly browned
2. 5 to 6 minutes. Transfer to a slow cooker. Add tomato sauce
3. tomato paste
4. chili powder
5. cinnamon
6. allspice
7. salt
8. vinegar
9. pepper
10. garlic powder
11. onion salt
12. steak sauce
13. and water to the slow cooker; mix well. Cook on Low for 12 hours.