



Homemade Chili

Jacob · 28/09/2024



Prep Time

4 hrs 25 mins

Difficult

Medium

Servings

12

Description

My boys and husband love this homemade beef chili recipe with beans that I make in the slow cooker Add some corn chips or Cheddar cheese and it is always a winner

Ingredients

- - 2 tablespoons olive oil - 1 large onion
- chopped - 2 cloves garlic
- minced
- or more to taste - 2 pounds lean ground beef - 2 (16 ounce) cans kidney beans
- rinsed and drained - 1 (28 ounce) can diced tomatoes - 1 (15 ounce) can tomato purée - 1 cup water - 1 (4 ounce) can chopped green chile peppers - 2 tablespoons mild chili powder - 2 teaspoons salt - 2 teaspoons ground cumin - 1 teaspoon ground black pepper

Instructions

1. Heat oil in a large skillet over medium-low heat. Add onion and garlic; cook and stir until onion is translucent
2. about 5 minutes. Add ground beef; cook and stir until browned
3. 8 to 10 minutes. Dotdash Meredith Food Studios Transfer beef mixture to a 6-quart slow cooker. Stir in kidney beans
4. diced tomatoes
5. tomato purée
6. water
7. green chile peppers
8. chili powder
9. salt
10. cumin
11. and black pepper. Dotdash Meredith Food Studios Cook on Low until flavors combine
12. 4 to 6 hours. Dotdash Meredith Food Studios Rock_Lobster Cook's Note I use a combination of beans like kidney and black or kidney and garbanzo. I usually use dried beans and cook them in my pressure cooker. If you can't find tomato purée
13. just use tomato paste and add water to it to get a purée consistency.