

Slow Cooker Chili



2 lbs Geiger ground beef

1 medium onion

1 red bell pepper

1 tbs garlic powder (or 5 cloves)

¼ cup of chili powder

1 tbs ground cumin

½ tsp kosher salt

1 can pork and beans

1 can kidney beans drained

1 can black beans drained

1 can tomato soup

1 can 28 fl oz diced tomatos

1. Add onion and bell pepper to deep frying pan with a 2 tsp of oil. Season with salt. Cook until translucent. Add garlic powder, chili powder and stir to coat the veggies, cook until fragrant. Add Geiger ground beef and break into small chunks until no longer pink.
2. Transfer the meat mixture to a slow cooker and add beans, tomatoes and their juices and soup. Stir and combine everything very well. Cover and cook until chili gets thick and flavours meld together. (8 hours on low, 6 hours on high)
3. Serve with cheese if desired

Note: This chili goes a long way. If feeding a smaller family you could omit the tomato soup, black beans, porknbeans to make a smaller batch. In the Geiger family, we serve this chili over noodles or potatoes (more filling for the hungry field crew 😊) with cheddar cheese. In the photo, I added carrots which are not in the recipe as they needed to be used. Can really add carrots, celery, yellow or green pepper, more onion, mushrooms to this chilli, it all tastes great and easy to hide veggies in! Have fun and be creative with it 😊