



RECIPE

ORIGINAL CHILI

Spice Level: Mild to Medium

Ready in 2 Hours

Serves 8 people

Calories are not important.



YOU WILL NEED

- Package of Eat Good Chili seasoning
- 1 pound lean ground beef/turkey/impossible beef
- 1 can Petite Diced Tomatoes (14.5 oz)
- 1 can Crushed Tomatoes (14.5 oz)
- 2 cans pinto, kidney, black, or mixed chili bean
- 1 12-16 oz can of beer – a lager or stout are best (Guinness preferred)

PREPARATION

1. **Brown meat in large skillet on medium-high heat.** Consectetuer If using a low-fat ground beef, low-fat turkey, or Impossible Beef, use olive oil to avoid burning the meat. Drain fat if any.
2. Add crushed and diced tomatoes to stockpot, along with $\frac{1}{2}$ cup water and 8 ounces of your chosen beer.
3. Stir in Seasoning mix while drinking the rest of the beer.
4. Stir in browned ground beef
5. Bring to a boil for 5 minutes, then cover and reduce heat to low. Simmer for a minimum of 40 minutes, stirring occasionally.
6. Add the two cans of beans, then increase heat slightly to return chili to a simmer for 30 minutes before serving.
7. **Stir and Serve!** We recommend adding some shredded cheddar cheese, a dab of your favorite hot sauce, and a bowl of tortilla chips for this one. Enjoy!