

Chili (Soup) Mix Slow Cooker Recipe

Ingredients needed:

- ★ **Chili Mix** and seasoning blend packet
- ★ 3 quarts water (3 qts. = 12 cups)
- ★ 1 can (46 oz.) tomato juice
- ★ 2 cans (14-1/2 oz. each) chopped tomatoes
- ★ 1 pound cooked meat*

**Use ground beef, ground turkey or venison that is cooked and drained of any fat.*



Directions:

Sort out any foreign substances, (i.e., small pebbles, dirt, bad beans) from beans and rinse thoroughly with clean water before using to assure maximum natural wholesomeness. Place rinsed beans in large pot, add 3 quarts fresh water and bring to boil. Cook for 30 minutes or until beans are tender. After precooking beans, transfer beans and any remaining water (do not drain water from beans) into a **6-quart** slow cooker. Add remaining ingredients; stir to mix. Place lid on slow cooker and cook on low for 12 hours or on high for 6 hours. At end of cooking time, remove lid from slow cooker and cook on high for approximately 30 minutes to thicken **Chili**. Remove bay leaves after cooking. Cooked **Chili** may be frozen. Delicious served with corn bread. May garnish with chopped onions, sour cream or shredded cheese. Add salt according to taste.



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