



Crock Pot Chili



Crock Pot Chili

Introduction

Crock Pot Chili is a hearty and comforting dish that's perfect for any occasion. It's a simple recipe that allows for plenty of customization, making it easy to cater to different tastes and dietary preferences. With the convenience of a slow cooker, you can prepare a delicious meal that simmers all day, filling your home with mouth-watering aromas.

Detailed Ingredients with measures

Ground beef – 1 pound
Onion, diced – 1 medium
Garlic, minced – 3 cloves
Bell pepper, diced – 1 medium
Diced tomatoes (canned) – 1 can (14.5 ounces)
Tomato sauce – 1 can (15 ounces)
Kidney beans (canned, drained and rinsed) – 1 can (15 ounces)
Black beans (canned, drained and rinsed) – 1 can (15 ounces)
Chili powder – 2 tablespoons
Cumin – 1 tablespoon
Salt – 1 teaspoon
Black pepper – ½ teaspoon
Corn – 1 cup (optional)
Jalapeños, diced (optional) – 1-2 peppers

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time – 6-8 hours on low or 3-4 hours on high

Total Time – 6-8 hours 15 minutes

Yield – Serves 6-8 people



www.savorydiscovery.com

Crock Pot Chili

Detailed Directions and Instructions

Step 1: Prepare the Meat

In a large skillet over medium heat, brown 1 pound of ground beef or turkey until fully cooked. Drain any excess grease and transfer the meat to the crock pot.

Step 2: Add the Vegetables

Chop 1 medium onion, 2 cloves of garlic, and 1 bell pepper. Add these chopped vegetables to the crock pot with the cooked meat.

Step 3: Incorporate the Beans

Drain and rinse 2 cans of beans (such as black beans and kidney beans). Add them to the crock pot along with the meat and vegetables.

See also Red Velvet Cakesicles

Step 4: Mix in Tomatoes and Sauce

Add 1 can of diced tomatoes with green chilies and 1 can of tomato sauce to the mixture in the crock pot.

Step 5: Season the Chili

Sprinkle in 2 tablespoons of chili powder, 1 tablespoon of cumin, and salt and pepper to taste. Stir well to mix all the ingredients.

Step 6: Cook the Chili

Cover the crock pot and cook on low for 6-8 hours or on high for 3-4 hours until the flavors meld together.

Step 7: Serve the Chili

Once cooked, stir the chili before serving. Ladle into bowls and enjoy hot.

Notes**Note 1: Customization Options**

Feel free to customize the chili with your favorite beans or add corn for extra texture.

Note 2: Spice Levels

Adjust the level of spiciness by adding more or less chili powder according to your preference.

Note 3: Storage Instructions

Leftover chili can be stored in an airtight container in the refrigerator for up to 4 days.

Note 4: Freezing Chili

Chili can also be frozen for up to 3 months. Make sure to cool it completely before transferring to a freezer-safe container.



www.savorydiscovery.com

Crock Pot Chili

Cook techniques

Slow Cooking

Using a crock pot allows for low and slow cooking, which helps to enhance the flavors of the ingredients and tenderize meats.

Sautéing

Sauté any vegetables or meat before adding them to the crock pot to deepen their flavors and create a more complex base for the chili.

Layering Ingredients

Layer ingredients strategically in the crock pot, starting with the hearty items like beans and meats on the bottom, and lighter items like tomatoes and spices on top.

See also [Summer Spaghetti with Tomatoes and Burrata Recipe](#)

Adjusting Thickness

To achieve your desired chili thickness, you can either add more liquids or simmer uncovered for the last 30 minutes to evaporate excess moisture.

Adding Spices

Incorporate spices early on during the cooking process to allow them to infuse into the dish, but consider adjusting seasonings towards the end for optimal flavor.

Storage and Reheating

Store leftover chili in an airtight container in the refrigerator for up to a week or freeze for longer storage. Reheat on the stovetop or in the microwave, adding a bit of water if it's too thick.

FAQ

Can I use dried beans instead of canned?

Yes, you can use dried beans, but they will need to be soaked and pre-cooked to ensure they are tender by the time the chili is done.

How long does it take to cook chili in a crock pot?

Typically, cooking chili in a crock pot takes about 6-8 hours on low or 3-4 hours on high.

What can I serve with crock pot chili?

Crock pot chili pairs well with cornbread, rice, or tortilla chips. You can also top it with cheese or sour cream.

Can I make chili without meat?

Absolutely! You can create a delicious vegetarian or vegan chili by using more beans, lentils, and vegetables.

What is the best way to freeze chili?

Allow the chili to cool completely, then transfer it to airtight containers or freezer bags, removing as much air as possible before sealing.



www.savorydiscovery.com

Crock Pot Chili

Conclusion

The Crock Pot Chili is a hearty and delicious dish that brings warmth and comfort to any meal. Its convenience of preparation makes it an ideal choice for busy days, while the rich flavors and customizable ingredients ensure that it satisfies a range of taste preferences. Whether enjoyed on its own or paired with toppings, this chili is sure to become a favorite in your household.

See also [Strawberry Cheesecake](#)

More recipes suggestions and combination

Cheesy Garlic Bread

Serve alongside your chili for a delightful crunch and gooey cheese to complement the flavors.

Cornbread Muffins

These sweet and buttery muffins are perfect for soaking up the chili and adding a touch of sweetness.

Guacamole and Tortilla Chips

A fresh and zesty guacamole paired with crispy tortilla chips provides a great contrast to the warm chili.

Baked Potatoes

Top baked potatoes with your chili for a filling and satisfying meal that adds extra creaminess.

Grilled Cheese Sandwiches

Classic grilled cheese sandwiches make an excellent side to dip into the chili, combining two comfort foods in one enjoyable meal.

Stuffed Peppers

Combine chili with stuffed bell peppers for a unique twist that makes a complete and nutritious dish.



Crock Pot Chili