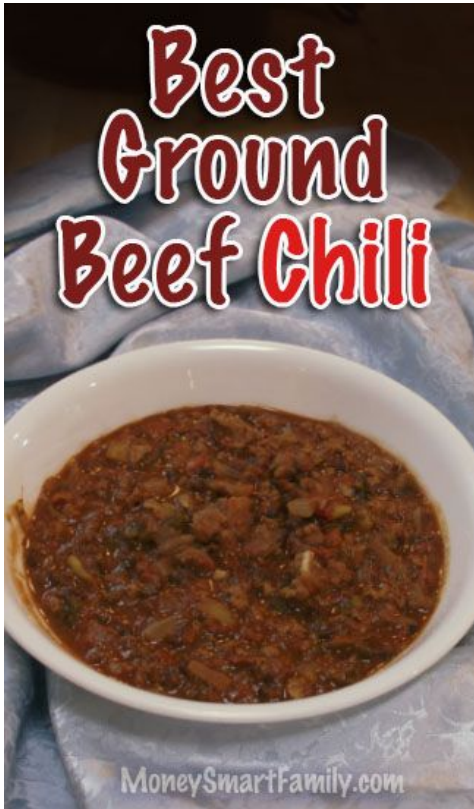


Best Ground Beef Chili

<https://moneysmartfamily.com/money-saving-tips/ground-beef-main-dish-recipes/#Ground-Beef-Chili>



Annette found this Chili recipe in a popular magazine and promptly altered it to make it her own. It is a fabulous slow cooker meal, and during the Summer, can be put on a back porch or back patio to cook. As long as there are no animals that would devour a piping hot crock!

Ingredients:

- Ground Beef: 2 pounds of cooked ground beef, or raw chunks of beef. If using beef chunks, the preferred cut of meat is bottom round, top round or rump roast.
- Garlic Cloves: 5-8, chopped fine
- Cooked Beans: 2 cups. These can be cooked from scratch the night before, or use 2 cans of different color beans such as white (navy or cannelloni), red (kidney), brown (pinto) or black. Black was used in this recipe.
- Salsa: 1 jar 16 oz or 2 small cans of green chiles, or fresh chili peppers. Pick whatever hotness level your household likes.
- Canned Tomatoes: 2 cans of diced or stewed tomatoes weighing approximately 15 oz or 1- 28 oz can of the same kinds of tomatoes.
- Chili Powder: 1tsp
- Ground Cumin: 2 tsp
- Oregano: 1 tsp dried
- Beef Bullion Cubes with 2 cups water
- Onion: 1 large chopped onion, can be any color/ kind - yellow, white or red.

Directions:

Put all ingredients in your slow cooker. It should be at least a 4-quart size. Cook on high for 5-6 hours because the crock will be very full. You want to make sure all the flavors blend together. This recipe should easily feed 6 adults or a family of 8 with children.