



TEX-MEX CHILI FOR THE SLOW COOKER

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EACH BATCH SERVES 8.

INGREDIENTS	X1	X2	X3	X4
Beef chuck, cut into 1-inch cubes or stew meat	2 pounds	4 pounds	6 pounds	8 pounds
Diced tomatoes with jalapeno	28 ounces	56 ounces	84 ounces	112 ounce
Large onion, chopped	1	2	3	4
Tomato paste	6 ounces	12 ounces	18 ounces	24 ounces
Dried minced onions	2 teaspoons	4 teaspoons	2 tablespoons	8 teaspoons
Chili powder	1 teaspoon	2 teaspoons	1 tablespoons	4 teaspoons
Ground cumin	1 teaspoon	2 teaspoons	1 tablespoon	4 teaspoons
Salt	1 teaspoon	2 teaspoons	1 tablespoon	4 teaspoons
Garlic powder	1/2 teaspoon	1 teaspoon	1 1/2 teaspoons	2 teaspoons
Dried oregano	1/2 teaspoon	1 teaspoon	1 1/2 teaspoons	2 teaspoons
Red pepper flakes	1/2 teaspoon	1 teaspoon	1 1/2 teaspoons	2 teaspoons
Canned pinto beans, drained and rinsed	15 ounces	30 ounces	45 ounces	60 ounces
Canned kidney beans, drained and rinsed	15 ounces	30 ounces	45 ounces	60 ounces
Canned black beans, drained and rinsed	15 ounces	30 ounces	45 ounces	60 ounces
Frozen corn	10 ounce	20 ounce	30 ounce	40 ounce

In a 4 quart slow cooker mix together beef, tomatoes, onion tomato paste, and spices. Cover and cook on HIGH for 6 hours or LOW for 8 hours. One hour before end of cooking time, stir in beans and corn.

To freeze: In a freezer safe bag mix together beef, tomatoes, onion tomato paste and spices. Remove as much air as possible and seal. In a second freezer bag place beans and corn. Remove as much air as possible and seal. Package both bags together, label and freeze.

To serve: Thaw. Put contents of bag with meat and tomatoes into a 4 quart slow cooker. Cover and cook on HIGH for 6 hours or LOW for 8 hours. One hour before end of cooking time, stir in beans and corn.