

# Chili Con Carne



6, 12 or 18 Qt Roaster Ovens  
Chili con Carne

A rich wholesome batch of Chili Con Carne made in your NESCO Roaster Oven is perfect for when friends come over for the big game. Made with beef or turkey, its comfort food goodness will be appreciated by all.

**Your Key Ingredient:**

[NESCO Roaster Oven](#)

## **Grocery Ingredients:**

2 lbs ground beef or turkey  
1 green pepper, chopped  
4 medium onions, chopped  
2 (1 lb 12 oz) cans tomatoes  
8 oz can tomato sauce  
1 Tbsp sugar  
2 Tbsp chili powder  
1½ tsp salt  
2 (15 ½ oz each) kidney beans, drained (reserve liquid)

## **Instructions:**

1. Preheat **NESCO® Roaster Oven** to 425°F.
2. Brown ground beef, pepper, and onion. Drain fat with a baster.
3. Stir in tomatoes, bean liquid, tomato sauce, and seasonings. Cook until boiling around edges. Reduce temperature to 300°F.
4. Cover and simmer for 1 ¼ hours. Stir in beans. Simmer, stirring occasionally for about 15 minutes. Serves 12 to 14.

Try some and let us know what you think. Also, let us know some of your favorite chili recipes!

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# **Cheese Sauce Toppings**



Nothing says “Party” more than a NESCO 1.5 Quart Slow Cooker filled with a warm creamy cheese sauce. Great for spooning over nacho chips, fresh steamed vegetables, or potatoes, tasty cheese sauces are always a hit on any party buffet.

To kick things up try some of these suggested toppings:

- Roasted pumpkin seeds
- Cooked bacon bits
- Chopped black or green olives
- Chopped fresh tomatoes

- Diced jalapeno peppers
- Chopped marinated artichoke hearts
- Roasted tomato salsa
- Shredded romaine lettuce
- Diced apples tossed in lime juice
- Steamed broccoli tips
- Chopped green onions
- Fresh guacamole
- Diced marinated cooked shrimp
- Beef or chicken chili
- Chilled marinated cooked black beans
- Crumbled feta cheese
- Marinated chopped celery and onions
- Diced radishes
- Chopped cilantro

Let us know some of your favorite cheese sauce toppings!