

# 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!