

# Chili

On a cold winter evening, there's nothing better than tucking into a bowl of warm chili. This classic recipe is made easy in your NESCO Roaster Oven. Simply preheat, cover, cook, and enjoy hearty chili in just a few hours. For a little extra heat, we like to add just a dash of Tabasco sauce. Top with cheddar cheese, sour cream, scallions, or your favorite chili toppings.

## Your Key Ingredient:

[NESCO Roaster Oven](#)

## Grocery Ingredients:

1/4 cup margarine  
5 lb ground beef or turkey  
2 large onions, chopped  
2 cloves garlic, minced  
1 can (29 oz) stewed tomatoes  
3 cans (10 3/4 oz each) tomato soup, undiluted  
1 can (8 oz) tomato sauce  
3 cans (16 oz each) red kidney beans, drained  
1/4 cup chili powder  
1 Tbsp Italian herb seasoning  
1 Tbsp brown sugar

## Instructions:

1. Preheat **NESCO® Roaster Oven** to 425° F. Lightly wipe cookwell with cooking oil. Add margarine.
2. Cover and cook until melted. Break apart meat and place in preheated cookwell. Add onions and garlic.
3. Cover and cook 15 to 20 minutes or until meat is browned, stirring once.
4. Stir in remaining ingredients until well mixed. Reduce

temperature to 350°F. Cover and cook 1 to 1 1/2 hours or until flavors blend. Serves 25 to 30.