



Daisy's Sweet & Spicy Chili

This recipe will fill your slow cooker. And – the longer it cooks, the better it is!

2 15.5 oz. cans	Mild Chili Beans
2 15.5 oz cans	Pinto or White Beans
2 28 oz cans	Crushed Tomatoes
1 to 1 ½ Pkg	Chili Seasoning (we use Williams brand)
1 can	Tomato Paste
1 lb	Ground Chuck
¼ cup	Brown Sugar
2 – 4 cloves	Garlic – minced
1 medium	Onion – diced
1 bean can	Water
	Salt & Pepper to taste
	Onion Power, Garlic Salt to taste
	Worcester Sauce to taste
	Malt Vinegar to taste

Brown the burger & drain. Everything else – dump, juice & all, into your slow cooker. Add in the burger, stir and let simmer for at least two hours. If you like it spicier – add in a bit more chili powder. If you're entering this in some big shindig – I generally triple the recipe. Fits perfect in the electric roaster.