



By PartyLite®

## CHILE CON CARNE

- 3 lbs lean ground beef
- 2 Tbsp **TSG Outrageously Garlic**
- 1 jar (16 oz) **TSG Just Say Olé Mexican Simmerin' Sauce**
- 1 large onion
- 1 can (16 oz) pinto beans (do not drain)
- 1 cup bottled salsa (your choice)
- ¼ cup chili powder
- ¼ cup red wine vinegar
- 2 tsp each dried oregano and ground cumin
- tortilla chips and/or shredded Cheddar cheese (optional)

### **For Slow Cookers (3 hours):**

1. In a large skillet, brown meat in two batches using 1 Tbsp TSG Outrageously Garlic with each batch. Cook over high heat, breaking meat into small pieces while cooking.
2. Meanwhile add remaining ingredients, except tortilla chips, to a 5-quart slow cooker; stir.
3. Transfer cooked meat to cooker. Brown remaining meat with 1 Tbsp Outrageously Garlic. Transfer to cooker and stir.
4. Cover and cook on high 3 hours, stirring occasionally if possible. Serve in bowls sprinkled with crushed tortilla chips or cheese, if desired.

### **For Stovetop (about 1 hour):**

1. In an 8-quart pot or Dutch oven, brown meat with TSG Outrageously Garlic over high heat until cooked through, breaking meat into small pieces while cooking.
2. Stir in remaining ingredients except tortillas. Bring to a boil then reduce heat to low. Cover and simmer 45 minutes, stirring occasionally.
3. Serve in bowls sprinkled with crushed tortilla chips or cheese, if desired.

Makes 9+ cups

**MAIN DISH**