

# **Game Day Chili**

Pillsbury Best One Dish Meals - February - 2011

**Servings: 10**

**Preparation Time: 30 minutes**

**Start to Finish Time: 2 hours 30 minutes**

**1 tablespoon vegetable oil**

**2 pounds beef stew meat, cut into 3/4-inch cubes**

**4 medium cloves garlic, minced**

**1 package ( 1 3/8 oz) chili seasoning mix**

**1 can (28 oz) crushed tomatoes, undrained**

**1 3/4 cups beef-flavored broth**

**1 can (12 oz) regular or nonalcoholic beer**

**1 can (6 oz) tomato paste**

**2 cans (15 oz) spicy chili beans in sauce, undrained**

**1 cup sour cream**

**1 cup Cheddar cheese, shredded**

In a 5-quart Dutch oven or saucepan, heat the oil over medium-high heat.

Cook the beef and garlic in oil, stirring occasionally, until the beef is browned.

Stir in the chili seasoning mix.

Stir in the tomatoes, broth, beer and tomato paste.

Heat to boiling.

Reduce heat to low.

Cover and simmer for 2 hours, stirring once halfway through cooking.

About 15 minutes before serving, stir in the beans.

Cook 10 to 15 minutes longer or until the beans are hot.

Top individual servings with sour cream and cheese.

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Per Serving (excluding unknown items): 276 Calories; 18g Fat (58.8% calories from fat); 23g Protein; 5g Carbohydrate; 1g Dietary Fiber; 72mg Cholesterol; 248mg Sodium. Exchanges: 0 Grain(Starch); 3 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 1 1/2 Fat.