

Nordeen`s Chili (Slow Cooker)

Jon Nordeen - Dayton Hudson Central

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

Servings: 8

Yield: 4 quarts

2 pounds ground beef
2 pounds boneless pork
roast, cut into 1/2 inch
cubes
2 teaspoons ground cumin
2 large yellow onions,
chopped
1 large green bell pepper,
chopped
8 stalks celery, diced
4 jalapeno peppers,
chopped
3 cans (4 ounce ea)
chopped green chilies,
drained
4 cups whole canned
tomatoes, chopped
1 can (16 ounce) green chili
salsa
1/2 cup chili powder
4 teaspoons black pepper
1 tablespoon red pepper
2 teaspoons oregano
1/8 teaspoon garlic powder
1 bay leaf
TOPPING
1 carton (12 ounce) sour
cream
16 ounces shredded
Monterey Jack or Colby
cheese
1 large onion, diced
Oyster crackers

In a ten-inch skillet, brown the beef and pork with the cumin. Drain.

In a large slow cooker, combine the onions, green pepper, celery, jalapeno peppers, chilies, tomatoes, salsa, chili powder, black pepper, red pepper, oregano, garlic powder and bay leaf.

Place on HIGH and heat until the mixture is boiling. Turn the heat to LOW. Stir in the meat.

Simmer for at least six hours, depending on the desired tenderness and consistency. Remove the bay leaf.

Serve with toppings of sour cream, cheese, diced onion and oyster crackers.

Per Serving (excluding unknown items): 471 Calories; 38g Fat (70.9% calories from fat); 22g Protein; 13g Carbohydrate; 5 Dietary Fiber; 109mg Cholesterol; 206mg Sodium. Exchanges: Grain(Starch); 2 1/2 Lean Meat; 6 Vegetable; 0 Non-Fat Milk; 6