

## Big Batch Chili

### Ingredients:

4 pounds ground chuck  
2 medium onions, chopped  
1 green bell pepper, chopped  
2 garlic cloves, minced  
3 (14 ½ ounce) cans diced tomatoes, undrained  
4 (8 ounce) can tomato sauce  
1 (6 ounce) can tomato paste  
¼ c chili powder  
1 tablespoon sugar  
1 teaspoon salt  
1 teaspoon black pepper  
½ teaspoon paprika  
½ teaspoon ground red pepper  
1 bay leaf  
2 (16 ounce) cans light red kidney beans, rinsed and drained (optional)

Toppings: sour cream, shredded Cheddar cheese, chopped green onions, sliced ripe black olives

### Cooking:

Cook ground chuck in batch in large skillet over medium-high heat about 5 minutes, stirring until it crumbles and is no longer pink; drain

Place meat in a 6-quart slow cooker

Stir in onion, and next 12 ingredients and, if desired, beans.

Cover and cook on HIGH 5 to 6 hours or on LOW 7-8 hours

Remove and discard bay leaf

Serve with desired toppings.

Makes 15 to 18 cups.