

## **Smoky Three Bean Chili ~ Laurie Crowell**

A delicious recipe that serves a crowd. This also freezes wonderfully! If you have a smaller sized crock pot, cut this recipe in half and it is a perfect size.

### Ingredients

4 slices thick cut bacon-chopped (Fischer Farms is the BEST!)

2 large onions –chopped

4 large garlic cloves –minced

¼ C Golden Fig Chili Seasonings

1 TB Smoked Spanish Paprika

1 tsp-1 TB Cayenne Pepper (to taste)

3 lbs 85% lean ground beef (Thousand Hills grass fed is what we use)

2 tsp. kosher salt

28 oz can tomatoes (we love the Local Folks brand OR the fire roasted kick it up a bit)

2 C plain tomato sauce

2 C Beer (get good beer so you can drink the rest!)

2 tsp. Worcestershire Sauce (Colonel Pabst is primo)

1.5 C dried beans (use smaller sized like pinto, great northern and red beans) OR 3 -15 oz cans already cooked beans (black, pinto, kidney, etc. Mix it up!)

### Directions

1. Rinse dried beans and let sit in cold water while getting the rest of the chili going.
2. Saute Bacon in a large, heavy bottom saucepan or Dutch oven over medium heat until just brown. Don't let it crisp.
3. Add chopped onion, stir, cover and let onions sweat for about 5 minutes, until translucent.
4. Uncover pan, cook onions a bit longer if not translucent yet. Add garlic, cooking about a minute.
5. Add ground beef, cooking until beef loses its raw color, about 10 minutes. Break up a little but do leave some larger chunks.

6. Once ground beef is browned, scoop with slotted spoon into 6.5 qt slow cooker (leave excess liquid from ground beef out of slow cooker).

7. To slow cooker add seasonings, tomatoes, tomato sauce, beer, worcestershire and if you are using dried beans, drain the water they have been sitting in and add those now. (If you are using precooked you wait and add those 1/2 hour before eating!) Stir well to combine.

8. Set on low for 8 hours.

9. Serve with sour cream, shredded cheddar and corn chips!

If you want to eat this in less than 8 hours time use canned beans. Any time after 3 hours on low, you could rinse precooked beans and add them to slow cooker. Stir well and after 1/2 hour it is ready to eat.