

Chili Con Carne

Ingredients:

4 Qt. (Serves 4-5)

1 lb.

1/2 cup

1 tbsp.

1 tbsp.

1 cup

1 tsp.

1/2 tsp.

1 – 2 tsp.

1 1lb. can

6 / 8 Qt. (Serves 8-10)

2 lbs.

1 cup

2 tbsp.

2 tbsp.

2 cups

2 tsp.

1 tsp.

2- 4 tsp.

2 1lb. cans

Ingredients

Ground Beef

Onion, chopped

Vegetable Oil

Green Pepper, chopped

Canned Tomatoes

Salt

Paprika

Chili Powder

Kidney Beans, drained
(reserve liquid)

Directions:

1. In cooker, brown beef and onion in vegetable oil. Pour off excess fat.
2. Add remaining ingredients except kidney beans. Add enough water to reserved bean liquid to measure 3 cups. (Use 6 cups for 6 / 8 Qt. recipe.) Add to cooker. Break up tomatoes.
3. Cover and cook 10 minutes after control jiggles.
4. Cool cooker normally for 5 minutes, then place under faucet.
5. Add kidney beans and simmer a few minutes.