

BobsKatie Chili Recipe



What You Need

- 1 Lb Top sirloin steak (cut into bite-size pieces)
- ¼ Cup carrots (cleaned peeled and finely chopped)
- 1/2 tsp Salt
- 1/2 tsp Ground black pepper
- 1 Tbsp Olive oil
- 1 Large onion (chopped)
- 1 Clove garlic (finely chopped)
- 2 tsp Chili powder

- 1/2 tsp Oregano
- 1/8 tsp Cayenne pepper
- 1/4 lb Navy Beans
- 1/4 lb Black beans
- 1/4 lb White beans
- 1/4 lb Kidney beans
- 1 1/2 lbs Tomatoes, (diced)
- ¼ Cup green chili's (diced)
- 2 Cans (6 oz) tomato paste
- 2 Cans (8 oz) tomato sauce
- 8 Cups water
- Crockpot (slow cooker)
- Large nonstick skillet
- Salt and pepper to taste

Before You Start! Soak beans overnight according to directions, rinse and drain in a colander

Lets Make It!

Sprinkle beef with salt and pepper, add olive to skillet, add beef stir and cook for about 5-10 minutes until browned on all sides, stirring occasionally. Place all ingredients into your crock pot (slow cooker) mix well, add beef, mix well and let cook on low for 6-8 hours.

Serves-4

****Katie's Tid Bits**** Serve chopped green onions, sour cream, shredded cheddar cheese or crushed corn chips for topping. You can make this on the stove top too if you don't have a slow cooker. Bring to a boil reduce heat to low and let simmer for about 2 hours (you may need to add more water as it cooks).

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