



Bar-S Slow Cooker Bacon Chili

Prep and cook time: 30 minutes prep, 4-8 hours total
Servings: 6 | \$2.36 per serving*

INGREDIENTS

- 12 oz Bar-S Naturally Hardwood Smoked Bacon
- 1 lb lean ground beef
- 1 tbsp minced garlic
- 28 oz can fire roasted crushed tomatoes
- 1 red bell pepper, chopped
- 1 cup onion, chopped
- 19 oz can red kidney beans, rinsed and drained
- 4.5 oz can chopped green chiles
- 12 oz frozen corn
- 2 tbsp chili powder
- ½ tsp salt

GET COOKING

1. Fry bacon until crisp. Remove excess grease with paper towels, then chop or crumble the bacon and put it in the slow cooker.
2. With some leftover grease from the bacon, cook the chopped bell pepper and onions along with ground beef. Cook 6-9 minutes or until there is no pink left in the beef.
3. Drain grease from the beef and veggies, then add them to the slow cooker.
4. Add corn, chili powder, tomatoes, chiles, kidney beans, garlic, and salt to the slow cooker.
5. Stir all the ingredients together in the slow cooker. Cook covered on low for 3-4 hours or on high for 6-8 hours.
6. Add toppings of your choice and serve warm.