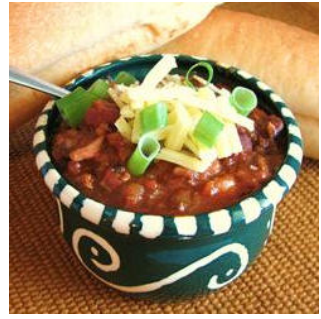
# Bald Headed Chili

## Description

We served this at my Head Shaving party after I started chemo.  We dubbed it "Bald Headed Chili" and bald headed chili it's still called!  We serve this throughout the year but definitely always at New Year's Eve parties!



## Summary

**Yield:** 10
**Prep Time:** 8 hours
**Category:** Stews
**Cuisine:** Armenian
**Tags:** Slow Cooker

## Ingredients

- 2 lbs ground beef
- 2 cups chopped onion
- 3/4 cup Chopped red pepper
- 3 cloves garlic, minced
- 2 cans Chicken broth (14 oz)
- 2 cans Kidney beans, rinsed & drained (15 oz)
- 1 can Great northern beans, rinsed & drained (15 oz)
- 1 can Diced tomatoes (14 1/2 oz)
- 1 can tomato paste (6 oz)
- 1 tbsp yellow mustard
- 2 tsp chili powder
- 1/2 tsp salt
- 1/4 tsp pepper
- 1/2 tsp cayenne

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## Instructions

Brown meat, onion, red pepper and garlic.  Drain.  Combine with remaining ingredients in slow cooker. Cook on low 8 - 10 hours or on high 4 - 5 hours.