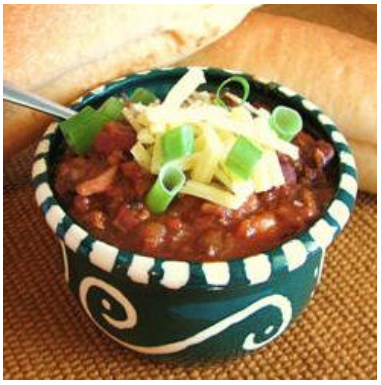
Bald Headed Chili

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

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.