

● Grill Side Chili ●



Ingredients:

- 2 pounds ground beef
- 1 teaspoon salt
- 2 tablespoons olive oil
- 1 small onion, finely diced
- 1 green pepper, chopped
- 2 (4-ounce) cans diced green chilies
- 2 cups water
- 1 (15.5-ounce) can black beans
- 1 (15.5-ounce) can chili beans
- 1 1/2 cups Grill Side Downtown Heat Barbeque Sauce
- 1 scallion, sliced

Directions:

Add olive oil to a large skillet over high heat, sauté onion and pepper.

Set aside and brown ground beef. Drain and place in a slow cooker.

Add remaining ingredients to the slow cooker.

Cover and cook on medium setting for 4 to 6 hours stirring occasionally.

Garnish with scallions and enjoy.