

BIG GAME CHILI

(By Michael Hunt, CTS - M&P Electronics, LLC)

- 3 – pounds of big game burger
- 3 – medium onions, chopped
- 3 – medium green peppers, chopped
- 1 – cup chopped celery
- 2 – tablespoons bacon fat or vegetable oil
(Not needed if using regular burger, is has more fat than needed)
- 1 – can (28 ounces) of Rotel diced tomatoes & green chilies or equivalent
- 2 – tablespoons dried parsley flakes
- 2 – tablespoons chili powder
- 1 – teaspoon salt
- 1 – teaspoon pepper
- 1 – teaspoon garlic powder
- 3 – cans (16 ounces each) Kuners Hot Chili Beans or equivalent.

I cook and drain the burger, then mix it all in a Crockpot, cook on medium for a few hours. You can cook longer if you like your vegetables softer. Usually after a couple of hours smelling it cooking, you can't pass up a bowl past three hours. I usually add a little cheddar cheese to it, as well.

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