

Slow Cooker Chuck Wagon Chili

A great chili recipe made with beer and a touch of brown sugar!

Prep Time	Cook Time	Total Time
20 mins	8 hrs	8 hrs 20 mins



5 from 14 votes

Course: Soup Cuisine: American Keyword: chuck wagon chili
Servings: 8 Calories: 421kcal Author: Sarah Olson

Equipment

- Slow Cooker- 6 quart or larger

Ingredients

- 2 lbs. ground beef browned and drained
- 1 large white onion diced
- 1 green bell pepper diced
- 3 Tbsp. chili powder
- 2 tsp. salt
- 1/2 tsp. pepper
- 1 tsp. onion powder
- 1/4 tsp. cumin
- 1 Tbsp. Worcestershire sauce
- 1 Tbsp. brown sugar
- 1 cup beer (use your favorite, I use bud light)
- 29 oz. diced tomatoes (or stewed tomatoes) (two 14.5-oz. cans)
- 15 oz. can tomato sauce
- 30 oz. pinto beans, drained and rinsed (two 15-oz. cans)
- 1 beef bouillon cube
- 2 Tbsp. water

Instructions

1. Add everything to the slow cooker, except the beef bouillon cube and the water.
2. Add the beef bouillon cube and water to a microwavable glass cup. Microwave for 40 seconds, or until the water is hot enough to melt the cube. Stir the cube in the water until dissolved. Add this to the other ingredients in the slow cooker, stir.
3. Cover and cook on LOW for 8 hours or HIGH for 4 hours without opening the lid during the cooking time.

Notes

Can I use turkey or ground chicken instead of ground beef?

Yes! Use either if you want to lighten up this recipe, you will still have great results.

What goes good with chuckwagon chili?

- Cornbread - I use Krusteaz Southern Style
- Oyster Crackers
- Diced Sweet Yellow Onion
- Shredded Cheddar Cheese

Nutrition

Calories: 421kcal | Carbohydrates: 42g | Protein: 35g | Fat: 13g | Saturated Fat: 5g | Cholesterol: 74mg
| Sodium: 1139mg | Potassium: 1326mg | Fiber: 13g | Sugar: 8g | Vitamin A: 1295IU | Vitamin C: 27mg
| Calcium: 118mg | Iron: 7mg

Slow Cooker Chuck Wagon Chili <https://www.themagicalslowcooker.com/chuck-wagon-chili/>