

Jordan's Awesome Chili Recipe

Ingredients:

- 1) 4 cans of beans. I use Navy, Black, Pinto, and Red Kidney Beans.**
- 2) 2 big cans of diced tomatoes.**
- 3) It is optional to include a green, red, or orange pepper in this chili as well (add to your shopping list if you do).**
- 4) Hot Sauce (Optional).**
- 5) Spices: Salt, pepper, oregano, thyme leaves, paprika, crushed red pepper, garlic powder chili Powder, cumin.**

Directions:

- 1) Turn on your slow cooker.**
- 2) Dump the tomatoes right in.**
- 3) Drain the beans and then throw them in the cooker as well.**
- 4) Put in 1 teaspoon of salt, pepper, oregano, thyme leaves, paprika, and crushed red pepper.**
- 5) Add hot sauce according to your own taste buds. I put in about 25-30 drops.**
- 6) Add in 1.5 tablespoons of the following: garlic powder, chili powder, and cumin.**
- 7) If you are feeling adventurous add a can of root beer. it gives the chili an interesting taste. I don't do this every time, but it is optional.**
- 8) Stir everything together and let it cook on low for about 6 hours.**
- 9) Smell the aroma and then taste of your creation!**

Hope you enjoy this delicious and nutritious recipe!