



Classic Chili (Gluten Free)

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Servings: 10

Prep: 15 minutes

Simmer: 4 hours

Check all cans for gluten, some beans contain gluten.

Ingredients

- 1 pound 85/15 ground beef, browned and drained
- ½ pound ground turkey
- ½ pound spicy Italian sausage, browned and drained
- 2 celery stalks, chopped
- 1 medium onion, chopped
- 1, 15.5 ounce can dark red kidney beans
- 2, 15.5 ounce cans light red kidney beans
- 1, 15.5 ounce can pinto beans
- 1, 29 ounce tomato sauce
- 2, 4 ounce cans diced green chile
- 1, 14.5 ounce can diced tomatoes
- 2, 14 ounce cans chicken broth
- 1 teaspoon black pepper
- 2 teaspoons cumin powder
- 2 tablespoons chili powder
- 1 teaspoon salt

Toppings (Optional)

- Grated cheese
- Sour cream
- Crackers
- Avocado

Equipment

- A minimum 9" skillet (extra deep), or a heavy Dutch oven.
- 6 Quart slow cooker
- Rubber spatula, colander
- Can opener, measuring spoons
- Cutting board, knife

Method

- Over medium/high heat, brown the meat and break up into crumbles pieces until no pink remains. Drain in colander and transfer to slow cooker.
- Place the colander in the sink. Open all the cans of beans and put in colander. Rinse beans with cool water thoroughly. Transfer to slow cooker.
- To the slow cooker, add the remaining ingredients (including all liquid from tomatoes and chilis) and stir to combine.
- Set slow cooker on high for four to five hours or low for 8 hours.
- If possible, give the chili a stir every hour or so.
- Serve!
- Very good heated up the next day.