



TRAVIS TRITT'S HOT AND SPICY CHILI

INGREDIENTS:

1 LB GROUND BEEF
2 CANS NEW ORLEANS STYLE KIDNEY BEANS, DRAINED
2 14 1/2-OUNCE CANS STEWED TOMATOES
1 SMALL CAN TOMATO PASTE
1 12-OUNCE CAN BUDWEISER BEER
1 LARGE BELL PEPPER CHOPPED, COARSE
1 MEDIUM WHITE ONION CHOPPED, COARSE
2 TABLESPOONS HOT CHILI POWDER
1/2 TEASPOON MINCED GARLIC
3 TABLESPOONS YELLOW MUSTARD
2 TABLESPOONS SWEET BASIL
1/2 TEASPOON OREGANO
2 JALAPENO PEPPERS, SLICED
LAWERY'S HOT'N SPICY SEASONED SALT TO TASTE

BROWN GROUND BEEF, DRAIN AND TRANSFER TO CROCK POT. ADD REMAINING INGREDIENTS AND MIX WELL. COOK ON LOW 8 TO 10 HOURS OR HIGH 3 TO 4 HOURS.

COVER WITH YOUR FAVORITE SHREDDED CHEESE AND TABASCO TO TASTE AND ENJOY.

P.S. HAVE PLENTY OF PEPTO-BISMOL ON HAND.