



Our favorite chili recipe. By [WhoFlicksPryme](#) Editors

OUR FAVORITE CHILI RECIPE

You can make it with beef, turkey, or veggies. We like turkey, so that's what we're listing here, but you can substitute the turkey for beef or vegetables!

THE RECIPE (makes about 8 cups):

- 2 pounds ground turkey breast
- 1 Can of chicken stock (non-fat, low-sodium)
- 1 Can pureed tomatoes
- 1 Small can tomato paste
- 1 Can kidney beans (drained and rinsed)
- 1 Can black beans (drained and rinsed)
- 1 Large onion finely chopped (dice it)

THE SPICE MIX:

- 3 tablespoons chili powder
- 1/2 tablespoon ground cumin
- 3/4 teaspoon ground allspice
- 3/4 teaspoon ground cinnamon
- 3/4 teaspoon ground coriander
- 1/2 teaspoon kosher salt
- 1 teaspoon black pepper

Preparation & Cooking: In your large pot, heat 2 tablespoons of olive oil on medium high heat. Drop just a few of the diced onions in and once they start to sizzle it's time to add the rest of the diced onions, cook until translucent (about 3 - 4 minutes). Add the turkey. Here's a tip about ground turkey, you're going to need to mash it up while you are browning it. You want it to be "partalized" (as in small tiny turkey bits). A wooden spoon makes a pretty good "mashing" device.

Once the meat is browned, use your ladle to drain off any excess fat/liquid. Then put the meat and onions into the slow cooker. Now add your crushed tomatoes, chicken stock, tomato paste, beans, bell and hot peppers and mix it up with your wooden spoon. Once you've got it all well mixed together in the slow cooker, sprinkle your spice mix on top, and then gently stir it in. Set the slow cooker on low for 8 hours, or high for 4 hours, and go about your business. **(Do check it from time to time and give it a stir).** That's it! Once the slow cooker beeps, it'll set itself to warm automatically (most of them do that).

OPTIONAL:

- If you like it **HOT**, add 1 or 2 habanero peppers (diced) and a tablespoon of your favorite hot sauce.

Pow! You've got a handy dandy vat of Chili ready to feed the troops! Pizza be damned! Serve your chili with a sprinkle of cheddar cheese, or dollop of sour cream and a side of tortilla chips and/or cheesy garlic bread! You'll be a Halloween hero just for doing something different! Enjoy! **(For all your chili needs, click that "chili" button down below!)**

THE TOOLS:

- A kitchen (we assume you've got one)
- A slow cooker or Crock Pot.
- A large stove pot (for browning meat)
- A ladle
- A wooden spoon
- Some chili bowls or soup bowls.

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