

# RECIPE



**TITLE:** *Smoked Chipotle Campfire Chili*

**CUT:** *Ground beef*

**PREP TIME:** *20 min.*

**COOK TIME:** *60-90 min.*

**SERVING SIZE:** *2-4 people*

## INGREDIENTS:

*2 lbs ground beef*

*1 can diced tomatoes*

*1 onion, diced*

*1-2 cans beans*

*1 tbsp tomato paste*

*Salt*

*1 tbsp chili powder*

*Splash apple cider vinegar*

*1 tsp cumin*

*1 tsp smoked paprika*

*1 tsp oregano*

*1 chipotle in adobo, minced*

## **DIRECTIONS:**

1. Brown beef and onion. Drain excess fat.

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2. Add tomato paste and cook until darkened.

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3. Stir in spices and chipotle; toast 30 seconds.

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4. Add tomatoes and beans. Simmer 50-90 minutes. Until all the  
flavors blend together.

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5. Finish with vinegar and adjust salt.

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