

Slow Cooker Cincinnati Chili

Even though the competing flavors in this recipe shouldn't go together, somehow when mixed they create culinary magic!

Tip

Tailor this recipe to your family's preferences by increasing or decreasing the cayenne.

2 ½ lbs beef
2 large onions
6 oz tomato paste
1 ½ Tbls vinegar
1 tsp Worcestershire
1 clove garlic
2 Tbls chili powder
5 bay leaves
2 tsp cinnamon
1 tsp allspice (optional)
2 tsp cayenne
1 ½ Tbls cocoa
salt and pepper to taste

Brown beef and onion in a skillet. Combine with remaining ingredients and freeze for later use or place in a slow cooker on low. Serve over spaghetti or baked potatoes with your choice of shredded cheddar cheese, kidney beans and diced onion.