



# SLOW COOKER

Easy-to-Follow Recipe

## CHIPOTLE CHILI

### Ingredients

- 2.5 to 3 lbs. meat (wild game or beef), cubed or ground\*
- 1 - 2.5 oz. package Hi-Country Chipotle Chili seasoning
- 2 cups water
- 1 - 14.5 oz. can tomato's, stewed or diced
- 1 - 15 oz. can tomato sauce
- 1 - 15 oz. can light kidney beans
- 1 - 15 oz. can dark kidney beans
- 1 each, chopped: onion and green or red pepper



### Optional Ingredients:

- 1 - 4 oz. can diced green chili's,
- 1" chunks of Polish or Frankfurter Sausage

### Directions

Place meat in slow cooker. Stir water and Chipotle Chili seasoning together. Pour sauce and all other ingredients over meat and mix. Cover and slow cook on LOW for 6 to 8 hours, on HIGH for 3 to 4 hours, or until meat is tender.

\* If using ground meat, brown in skillet, drain fat, add ingredients and cook 2 to 3 hours.

## Tips & Tricks

1. Wild game meats have higher potentials for harmful bacteria due to temperature abuse, field dressing, etc. When using in slow cookers, assure meat temperature achieves 140° F. in the first hour of cooking.
2. When opportunity allows, cook on HIGH setting for first hour and reset cooker to LOW to finish.
3. One hour on HIGH is equal to approximately two hours on LOW.
4. For optimal slow cooking, fill cooker between half and two thirds full.
5. Removing the lid in the last hour of cook time will reduce moisture and concentrate flavors.
6. Most lean game red meats require at least 7 to 8 hours of moist, low temp slow cooking to break down muscle tissues.
7. Minimize lifting the lid on a slow cooker. The escaping moisture and heat can extend required cook times by 20 minutes per occurrence.



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