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**Maggie’s Chili**

*Chef: Maggie Farmer (Gammy Queenan, Katie Queenan, Karen Mixen)*

**Ingredients**

* 1 CAN BLACK BEANS
* I CAN GARBANZO BEANS
* 1 CAN KIDNEY BEANS
* 1 CAN **MEXICORN** (OR ANY OTHER KIND OF SOUTHWESTERN CORN WITH PEPPERS)
* 1 CAN **ROTEL** (OR ANY OTHER KIND OF DICED TOMATOES WITH PEPPERS)
* I PACKAGE GROUND TURKEY (CAN USE GROUND BEEF IF YOU PREFER)
* 1 PACKET TACO SEASONING
* CHEDDAR CHEESE
* TORTILLA CHIPS

Additional Optional Ingredients (to make it your own ☺)

* 1 CAN DICED JALAPENOS (IF YOU LIKE IT SPICEY!)
* 1 PACKAGE SPANISH RICE (IF YOU LOVE RICE)
* EXTRA BEANS (IF, LIKE ME, YOU LOVE BEANS)

**Directions**

* BROWN MEAT UNTIL FULLY COOKED, THEN SEASON WITH TACO SEASONING PACKET
* DUMP COOKED AND SEASONED MEAT INTO CROC POT
* DRAIN ALL CANS, EXCEPT ROTEL (TOMATOES), AND DUMP INTO CROC POT
* DUMP FULL CAN OF ROTEL IN CROC POT
* ADD ANY ADDITIONAL INGREDIENTS LISTED ABOVE (OR THAT YOU CAN THINK OF ☺)
* COOK ON HIGH FOR 2 HOURS AND THEN LOW FOR 1
* SERVE WITH CHEDDAR CHEESE AND TORTILLA CHIPS (AND ANY OTHER “FIXINGS” YOU USUALLY LIKE WITH TACOS

This has become a classic “Maggie” recipe that is made almost every time the family is all together. The best part is you can switch up the ingredients to make the recipe your own. It is easy and quick and the recipe can easily be doubled (if you have a big enough crock pot) to serve more people. We have yet to find someone who does not love it! Enjoy!