

# PAULANER SLOW-COOKED BIER CHILI



## INGREDIENTS:

- 2 lbs. ground beef or turkey
- 1 14 oz. can diced tomato
- 1 15 oz. can tomato puree
- 1 medium yellow onion; diced
- 1 medium jalapeño pepper; finely diced
- 2 15 oz. cans pinto beans
- 2 tbsp. olive oil
- 3 ½ tbsp. chili powder
- 1 tbsp. ground cumin
- 1 tsp. paprika
- 1 salt and pepper to taste
- ¼ tsp. cayenne pepper
- 2 tsp. pre-minced garlic
- 2-3 chili peppers (optional)
- 1 can/bottle of Paulaner Münchner Lager

## DIRECTIONS:

Add the olive oil to a large skillet on Medium/High heat until hot. Add the onion and season with salt and pepper. Sauté until the onion and stir in the garlic; sauté for around 2 minutes. Add the beef or turkey; salt and pepper to taste. Break up the meat while cooking until browned. Add the meat mixture to the bottom of a Slow Cooker. Add diced tomatoes (drained), pureed tomatoes, pinto beans (drained), jalapeño pepper and beer; salt and pepper to taste. Lightly stir ingredients. Cook on high heat for 4-5 hours or low heat for 7-8 hours. Reduce heat and remove lid prior to serving to allow for it to thicken. You can add chopped chili peppers if your prefer to add some spicy heat!