

DIRECTIONS FOR SMOKED BRISKET / BACON CHILI

Will make 1 Gallon of Chili

This is deep savory, smoky, delicious Chili.

1--2.4oz PKG EZ Mixes Chili Seasoning

OR 4-4 1/2 scoops from our 18oz Bag

1-lb (90/10) Ground Beef AND

1-lb Smoked Brisket, Rib Meat or Pulled Pork (chopped)

12 oz Bacon cooked (Chopped up)

1/2 cup water

1 1/2 cups BBQ Sauce (your favorite)

2--14.5oz cans Petite Diced Tomatoes

1 - 28oz can RANCH STYLE BEANS

1/3- 1/2 cup chopped onions



1.) In skillet, Cook Bacon until done, remove bacon-leaving grease, add onion and cook until opaque (about 3 minutes), add meat to onions and bacon grease and cook until grease is absorbed, add water and cook meat until almost done.

2.) Add Chili Seasoning, finish cooking until done. Add BBQ Sauce, mix in well.

3.) Add Chopped Smoked Brisket, Tomatoes, Bacon and Ranch Style beans, bring up to heat.

4.) Turn heat down and simmer for 1-3 hours stirring often.

Enjoy! Great on Baked Potatoes or for Nachos!