

# Smokey Bacon Chili

## Ingredients

|                               |                             |
|-------------------------------|-----------------------------|
| 5-6 strips of thick-cut bacon | 1 tsp oregano               |
| 2 lbs lean ground beef        | ¼ tsp cayenne               |
| 1 onion, diced                | ¼ tsp chipotle chili powder |
| 3 cloves of garlic, minced    | Salt and pepper to taste    |
| 1 bell pepper, diced          | 1 28 oz can diced tomatoes  |
| 2 tsp chili powder            | 1 15 oz can tomato sauce    |
| 1 tsp paprika                 | 1 can of kidney beans       |
| 1 tsp cumin                   |                             |

## Directions

1. In a pan over medium high heat, add the strips of bacon, and cook until crispy. Remove from pan and place on a paper towel to drain. Set aside.
2. Drain off most of the bacon fat from the , then add the ground beef. Season with the spices. Cook until completely brown then add to the slow cooker.
3. In the same pan, add the vegetables and cook until tender, about 5 minutes. Add to slow cooker.
4. Dice up the strips of bacon very fine. Add to slow cooker.
5. To the slow cooker, add tomatoes, tomato sauce, and beans. Stir to combine.
6. Cook the chili in the slow cooker for 3-4 hours on high or 6-8 hours on low.
7. Serve with cheese, green onions, jalapenos, sour cream, or tortilla chips.