



Smokehouse Chili

Ingredients

1 cup each, kidney beans, black beans, great northern beans (soaked)
1/2 yellow onion, diced
6 roma tomatoes
2 - 15oz cans diced tomatoes
2 tbsp chili powder
1 tbsp cumin
1 tbsp ground chipotle powder

2 tsp black pepper
2 tbsp turbinado sugar
2 tsp Himalayan sea salt
2 cloves garlic, minced
1/2 cup red bell pepper, chopped
1 tsp oregano
1/2 tsp thyme
6 - 8 cups water

Directions

1. Measure out 1 cup of each bean and soak in water overnight
2. Drain and rinse soaked beans
3. Place all ingredients in a crockpot and stir to combine. Turn crockpot on high and cook for 4 - 6 hours on high, or until beans are tender. Start with 6 cups of water and add more if needed.