

Barbecued Beef Chili

Taste of Home Magazine

Recipe Source

Servings: 6



Served with a hot loaf of bread and a side salad, this slow-cooker chili makes a hearty meal. The recipe was inspired by two friends when we were talking about food at a potluck barbecue. — Phyllis Shyan Elgin, Illinois

Ingredients

7 teaspoons chili powder
1 tablespoon garlic powder
2 teaspoons celery seed
1 teaspoon coarsely ground pepper
¼ to ½ teaspoon cayenne pepper
1 fresh beef brisket* (3 to 4 pounds)
1 medium green pepper, chopped
1 small onion, chopped
1 bottle (12 ounces) chili sauce
1 cup ketchup
½ cup barbecue sauce
⅓ cup packed brown sugar
¼ cup cider vinegar
¼ cup Worcestershire sauce
1 teaspoon ground mustard
1 can (15½ ounces) hot chili beans
1 can (15½ ounces) great northern beans, rinsed and drained

Recipe from Thom Hackett's Recipe File at www.thomcooks.com

Cooking Method

Combine the first five ingredients; rub over brisket.

- Cut into eight pieces; place in a slow cooker.
- Combine the green pepper, onion, chili sauce, ketchup, barbecue sauce, brown sugar, vinegar, Worcestershire sauce and mustard; pour over meat.
- Cover and cook on high for 5-6 hours or until meat is tender.

Remove meat; cool slightly.

Meanwhile, skim fat from cooking juices.

- Shred meat with two forks; return to slow cooker.
- Reduce heat to low.
- Stir in the beans.

Cover and cook for 1 hour or until heated through.

Editor's Note: This is a fresh beef brisket, not corned beef.