One of my favorite ways to serve chili is with baked Russet potatoes. I slice the baked potato open then slightly compress it so it mashes a bit to create more area for soaking then I drench it with hot chili, smother it with Cheddar and Monterey Jack cheese and finish it a generous dollop of sour cream (and sometimes hot sauce because how can I resist?), then I usually have a full bowl of chili alongside that =). Yes it is so delicious that I still crave it at least once or twice a month. I also love to serve it in a bread bowl or along with biscuits, cornbread and of course saltine crackers. My latest favorite chili is this recipe I created for the slow cooker.
### Ingredients

- 2 lbs lean ground beef
- 1 large yellow onion, finely chopped
- 3 cloves of garlic, finely minced
- 2 (14.5) oz cans diced tomatoes with green chilies*
- 3 (8 oz) cans tomato sauce
- 1/2 cup water or beef broth
- 2 Tbsp chili powder
- 2 1/2 tsp ground cumin
- 2 tsp paprika
- 2 tsp cocoa powder
- 1 tsp granulated sugar
- 1/2 tsp ground coriander
- Salt and freshly ground black pepper, to taste
- 1 (15 oz) can dark red kidney beans, drained and rinsed
- 1 (15 oz) can light red kidney beans, drained and rinsed

**Serve topped with:**
Cheddar and Monterey Jack cheese, sour cream, chopped red or green onions, cilantro, roasted peppers, or hot sauce

**Optionally serve with:**
Fresh cornbread or biscuits, baked russet potatoes, saltine crackers or tortilla chips

*If you don't like heat then you can use canned tomatoes without green chiles since they are a little spicy.

### Cooking Method

Heat olive oil in a large and deep non-stick skillet over medium-high heat. Once oil is hot, add onion and sauté 3 minutes, then add garlic and sauté 30 seconds longer. Pour onions into a 6 or 7 quart slow cooker.

Return skillet to medium-high heat, add beef and cook stirring occasionally until beef has browned. Drain most of fat from beef, leaving about 2 Tbsp in with beef (this is optional, I think it adds flavor but you can drain it all if you’d prefer). Pour browned beef into slow cooker.

Add diced tomatoes, tomato sauce, 1/2 cup water or beef broth, chili powder, cumin, paprika, cocoa powder, sugar, coriander and season mixture with salt and pepper to taste. Stir mixture, cover with lid and cook on low heat for 5 - 6 hours.

Stir in dark and light red kidney beans and allow to heat through, about 10 minutes (if you want the soup to have more liquid you can add in another 1/2 cup water or beef broth). Serve warm with desired toppings (I say the cheese and sour cream is a must, everything else is optional).