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GAME DAY RECIPES

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GAME DAY RECIPE

Recipe:

CROCK POT CHILI

FROM THE KITCHEN OF:

MICHELLE LYNN HAQUEWOOD

Ingredients:

- 2 lbs. Ground Beef
- 1 lb. Italian Sausage
- 1 Onion (chopped)
- 1 Green Bell Pepper (chopped)
- 2 Cloves of Garlic
- 3 Tbsp. Chili Powder
- 2 Tsp. Cumin
- 1 Tsp. Sugar
- 1 Tsp. Oregano
- 1 envelope of Chili Seasoning
- 2 - 28oz. Diced Tomatoes
- 1-2 cans of Diced Chilies
- 15oz. Tomato Sauce
- 15oz. Tomato Paste
- 16oz. Kidney Beans (drained & rinsed)
- 16oz. Pinto Beans (drained & rinsed)
- 16oz. Black Beans (drained & rinsed)
- Toppings:
Sour Cream, Cheddar Cheese, & Frito Chips

Instructions:

In a large skillet, cook the ground beef and sausage over medium heat. Add onion, green pepper, and garlic. Cook for 5 min.

Place meat and veggies in Crock Pot and add all seasoning ingredients. Mix all seasonings thoroughly. Add tomatoes, chilies, tomato sauce and paste, and beans to the Crock Pot.

Stir to combine all ingredients. Cook on Low for 6 to 8 hours, or High for 3 to 4 hours.

GAME DAY RECIPE

Recipe:

CROCK POT QUESO DIP

FROM THE KITCHEN OF:

MICHELLE LYNN HAQUEWOOD

Ingredients:

- 16oz. Velveeta Cheese
- 1 cup Half & Half
- ½ Tsp. Cayenne Pepper
- 1 Tsp. Salt
- 1 15oz. can no-bean Chili
- 3 Tsp. Chili Powder
- 2 Tsp. Cumin
- 2 Limes (juiced)
- Tortilla Chips

Instructions:

Cut Velveeta cheese into cubes.

Add all ingredients (except tortilla chips) to slow cooker. Cover and cook on Low for 2 hours or High for 1 hour.

Stir until everything comes together and leave on Low until time to serve.

Drizzle extra lime juice on tortilla chips and sprinkle with salt.

Serve & ENJOY!!!!

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