



TIPSY FOODS

COOK A LITTLE TIPSY

Turkey Chili

Ingredients

- 2 pounds ground turkey.
- 2 16 Oz cans red Kidney Beans.
- 2 29 oz cans crushed tomatoes.
- 1 bottle [Tippy Foods Bacon Bourbon Ketchup](#).
- 3 medium onions chopped.
- 2 Tbsp [Tippy's Best Chili Powder](#).
- 2 cloves garlic minced.
- Dash of [Tippy Foods Seasoning Salt](#).
- ¼ cup olive oil.



Makes 6 to 8 servings

Instructions

1. In a skillet at medium heat, pour olive oil and sauté onions and garlic until translucent.
2. In a stock pot add tomatoes and Bacon Ketchup, bring to light boil.
3. Add sautéed onions and garlic to lightly boiling stock pot.
4. In same skillet used for the onions, add the ground turkey and cook till no pink is visible, stirring regularly and breaking up the meat.
5. Drain any excess juices from the cooked turkey and add to stock pot.
6. Add Tippy's Best chili powder and stir stock pot till well mixed.
7. Simmer on low for 45 minutes.
8. Add Kidney Beans to chili and simmer for an additional 15 to 20 minutes.

Serve and Enjoy

We like to top with cheddar cheese