

♥ recipes worth sharing

⇒ *All's Idaho Trail* ⇒

# CHILI ♥

This hearty trail-style chili is packed with savory beef, beans, tomatoes, and bold spices that slowly simmer together into a rich and comforting meal. Thick, filling, and full of homemade flavor, it's the perfect cold-weather chili for family dinners, game days, or feeding a hungry crowd. ♥



**PREP TIME**  
20 min



**COOK TIME**  
1 hr 40 min



**TEMPERATURE**  
Medium-Low



**YIELD**  
4 servings

## ⇒ INGREDIENTS ⇒

- 1 pound ground beef
- 1 medium onion, diced
- 3 cloves garlic, minced
- 1 can kidney beans, drained and rinsed (15 ounces)
- 1 can pinto beans, drained and rinsed (15 ounces)
- 1 can diced tomatoes with juice (14.5 ounces)
- 2 tablespoons chili powder
- 1 teaspoon ground cumin
- 1 teaspoon smoked paprika
- 1/2 teaspoon dried oregano
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 cup beef broth



### RHINO TIP

Letting the chili simmer low and slow gives the spices time to fully develop and creates a richer, deeper flavor.

## ⇒ STEP-BY-STEP INSTRUCTIONS ⇒



**1**

### Brown the beef.

In a large pot or Dutch oven over medium heat, cook the ground beef until browned. Drain excess grease if needed.



**2**

### Cook the onion and garlic.

Add the diced onion and cook until softened, about 4–5 minutes. Stir in the garlic and cook for 1 minute more until fragrant.



**3**

### Add the remaining ingredients.

Add the kidney beans, pinto beans, diced tomatoes with juice, chili powder, cumin, smoked paprika, oregano, salt, pepper, and beef broth. Stir well to combine.



**4**

### Simmer the chili.

Bring the chili to a gentle boil, then reduce the heat to low. Cover and simmer for about 1 hour, stirring occasionally.



**5**

### Serve and enjoy.

Taste and adjust seasonings if needed. Serve hot with your favorite toppings.

## ⇒ TIPS & VARIATIONS ⇒

- ♥ Top with shredded cheese, sour cream, green onions, or crushed tortilla chips.
- ♥ Add jalapeños or cayenne pepper for extra heat.
- ♥ A splash of hot sauce can brighten the flavor even more.
- ♥ This chili tastes even better the next day after the flavors blend overnight.
- ♥ Cornbread, crackers, or warm rolls pair perfectly alongside it.

⇒ *Family favorites, one recipe at a time.* ⇒