

## **Yuengling Lager Chili**

Make chili at any venue or be the hit of any gathering, sporting event or tailgate party. Welcome to chili the easy way, just pick your protein, or add vegetarian crumbles, crushed tomato, favorite beans, and 1 bottle of Yuengling to get a great flavored chili.

Our new Yuengling Chili Spice, available soon, is a special combination of chili spice, complimented with slight sweetness, medium heat, and familiar garden vegetable flavors.

### **Ingredients**

- 1 lb Ground Meat - Beef, Chicken, Turkey, or Veggie Crumbles – ground or small chunks
- 32 oz Beans (2 16 ounce cans) beans of your choice drained and rinsed
- 28 oz diced tomatoes - canned or fresh
- 12 oz (1 bottle) Yuengling Lager
- 1 Packet of Yuengling Chili Spice (Available Soon)

### **Procedure:**

- Heat pan until hot, add protein and cook until nicely brown.
- Add Yuengling Chili Spice Packet, hot or mild.
- Add 12oz (1 bottle) Yuengling lager, cook for three minutes until at a nice full boil
- Add beans, tomatoes, and simmer for 5-8 minutes to develop full flavors.

Serve hot with your favorite chili condiments.

This recipe is provided by All-N-Food LLC. For more recipes using Yuengling BBQ and Wing Sauces please visit our website at [www.all-n-food.com](http://www.all-n-food.com)