



Mason Crosby's



Tailgate

FAVORITE

Cheesy Beef Chili

- 2 pounds** lean ground beef
- 1 large onion** chopped
- 3 tablespoons** each chili powder and ground cumin
- 2 tablespoons** tomato paste
- 1 can** (28 ounces) crushed tomatoes, undrained
- 1 can** (14.5 ounces) diced tomatoes, undrained

- 3 cans** (16 ounces each) red kidney beans, rinsed and drained
- 12 ounces** Wisconsin gouda cheese, shredded (3 cups)
- Salt and Pepper** to taste

INSTRUCTIONS

Cook beef and onion in a Dutch oven over medium heat until meat is no longer pink; drain. Add the chili powder, cumin and tomato paste; cook and stir for 2 minutes.

Stir in tomatoes and beans. Bring to a boil, stirring frequently. Reduce heat; simmer, uncovered, for 40-45 minutes or until slightly thickened, stirring occasionally. Reduce heat to low; gradually stir in gouda until melted. Remove from the heat. Season with salt and pepper to taste.

GAME DAY TIPS

Serve this chili with these easy **Grilled Cheese Roll-ups**

For more heat and a spicier kick, swap in a Wisconsin gouda with chili peppers for the Wisconsin gouda.

