



READ[®]

SMOKY GERMAN POTATO, SAUSAGE, AND BACON CHILI

SERVES: 4-6 SERVINGS | PREP & COOK TIME: 55 MINUTES

INGREDIENTS

- 4 strips of bacon, thick, cut into cubes
 - 1-pound smoked sausage, sliced into 1-inch segments
 - 1 small onion, diced
 - 4 cloves garlic, minced
 - Chili Spices:
 - 4 tbsp chili powder
 - 1 tbsp ground coriander
 - 1 tbsp ground cumin
 - 1 tsp ground cayenne pepper
 - 1 tsp dried oregano
 - 2 Fresno peppers, diced (can be substituted with jalapeños)
 - 1 can diced tomatoes (14.5 oz), drained
 - 1 can READ German Potato Salad, drained
 - 1 cup beef broth
 - Salt and pepper, to taste (add during cooking)
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INSTRUCTIONS

- In a large saucepan over medium heat, cook bacon until crispy. Remove and set aside, leaving about 2 tablespoons of drippings in the pan.

- Add in smoked sausage and cook until browned.
- Once the sausage is cooked, add the diced onion and minced garlic, cooking until the onion is translucent.
- Drain excess fat, then stir in the chili spices and Fresno peppers until well mixed.
- Add the drained diced tomatoes, READ German Potato Salad, and cooked bacon to the pan.
- Add beef broth and stir to combine all ingredients. Season with salt and pepper.
- Bring the mixture to a simmer and let it cook for about 30 minutes, stirring occasionally, until flavors are well melded.

OPTIONAL

- If you desire a thicker chili, make a slurry with 3 tablespoons. Masa Harina (or cornstarch) and 6 tbsp. water, then add to chili and simmer for another 5 minutes.
- If desired, garnish with shredded cheese, green onions, and sour cream.

FIND IT ONLINE:

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