

BARBECUE BLACK BEAN CHILI by GE

INGREDIENTS:

1 container (18 oz) refrigerated original barbecue sauce with shredded pork or chicken

2 cans (15 oz each) black beans, drained, rinsed

1 can (28 oz) crushed tomatoes, undrained

1 can (14 oz) beef broth

1 package (1.25 oz) taco seasoning mix

1 teaspoon ground cumin

1 teaspoon chili powder

METHOD:

In 4 1/2-quart Dutch oven or 4-quart saucepan, mix chili ingredients. Heat to boiling over medium-high heat, stirring occasionally.

Reduce heat; simmer uncovered 20 minutes, stirring occasionally. Serve with choice of toppings.

High Altitude (3500-6500 ft): Add 1/4 cup water to all chili ingredients.