

Barbecued Turkey Chili

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Recipe Source

Servings: 6



The first time I made this, it won first prize at a chili cook-off. It takes just minutes to mix together, and the slow cooker does the rest. It's often requested by friends and family when we all get together. -Melissa Webb Ellsworth Air Force Base, South Dakota

Ingredients

1 can (16 ounces) kidney beans, rinsed and drained
1 can (15½ ounces) hot chili beans
1 can (15 ounces) turkey chili with beans
1 can (14½ ounces) diced tomatoes, undrained
½ cup barbecue sauce

Cooking Method

In a 3-qt. slow cooker, combine all of the ingredients.

Cover and cook on high for 4 hours or until heated through and flavors are blended.