

Quick Meal Tips For Game Day Entertaining



Chili made in a slow cooker is a treat for guests and hosts.

(NAPSA)—If the gang is headed to your house to watch the game, chili is a great crowd-pleaser that's easy to make.

Cooking chili in a slow cooker is simple and it gets the host out of the kitchen and into the game. Just place a disposable liner in the cooker, add the ingredients, cover and set the controls. When the whistle blows, you have a meal your team will love. Slow cooker liners from Reynolds make cleanup a snap. Just toss the disposable liner when you're done—no scrubbing or soaking required.

Put assorted toppings such as sour cream, grated cheese, chopped onions and more in bowls before everyone arrives to serve with this hearty game day favorite:

Game Day Chili

Prep Time: 15 minutes

Cook Time: 3-7 hours

Serves: 8

- 1 Reynolds® Slow Cooker Liner**
- 1 pound lean ground beef**
- 1 medium green bell pepper, chopped**
- 1 small onion, chopped**
- 2 cans (15 oz.) red kidney beans, undrained**
- 2 packages (1.25 oz.) chili seasoning mix**

- 1 can (15 oz.) tomato sauce**
- 1 can (10 oz.) diced tomatoes and green chilies**
- Cheese and sour cream (optional)**

Open slow cooker liner and place it inside a 5- to 6 ½-quart slow cooker bowl. Fit liner snugly against the bottom and sides of bowl; pull top of liner over rim of bowl. Brown ground beef, bell pepper and onion in a large skillet over medium-high heat, stirring occasionally, until beef is no longer pink. Drain well. Place beef mixture into slow cooker liner. Combine remaining ingredients in a medium bowl. Pour over beef mixture; gently stir with wooden or plastic spoon to combine. Place lid on slow cooker. Cook on low for 6 to 7 hours or on high for 3 to 3½ hours until heated through. Carefully remove lid to allow steam to escape. Serve food directly from slow cooker liner. Do not lift or transport liner with food inside.

Cook's tip: Store your slow cooker liners in the cooker itself. That way, you'll have them when you need them.

For more recipes and ideas, go to www.slowcookerliners.com.