

# **FIREFIGHTER CHILI** **IN THE FREEZER:**

1lb bacon, cooked and drained  
1lb country sausage, cooked and drained  
1lb ground beef, cooked and drained  
2 cups chopped onion  
1 red bell pepper, chopped  
2 tbsp minced garlic  
2 packs chili seasoning  
1 can chili beans (not drained)  
1 10oz can diced tomatoes & green chiles  
8oz tomato sauce  
2 tsp better than bouillon beef  
2 tsp salt  
2 tsp black pepper  
2 tsp garlic powder

## **NEEDED FOR SERVE DAY:**

1 14oz can crushed tomatoes  
1 loaf bread  
1/2 stick butter  
6-8 slices cheddar cheese  
1 cup shredded cheddar cheese  
1/2 cup sour cream

**PREP TIME:** 50-60 mins  
**SERVES:** 6-8+

## **ON SERVE DAY...**

1. Thaw your meal enough to pop out of the freezer container.
2. Add frozen meal, crushed tomatoes, & 2 cups water to IP.
3. Set IP for high, 30 minutes. Once cook cycle is up, allow pressure to naturally release for 10-15 minutes.
4. While the IP is cooking, prep sandwiches with sliced cheese and grill with butter in a pan for 2-3 minutes per side.
5. Once IP cycle is done and pressure is released, stir well and garnish bowls of chili with sour cream and shredded cheese.

**SIDE ITEM:** Grilled cheeses