

WE ARE *Praying* FOR YOU

This month, we're praying for Families and Relationships. Sharing a meal is a great way to intentionally spend time with loved ones, enrich relationships with friends, and extend God's grace into the lives of others. Need some inspiration? Here's a favorite chili recipe that's perfect for any occasion. Why not make a batch and...

- Host a Super Bowl party
- Invite extended family to Sunday dinner
- Gather with friends for lunch
- Deliver a meal to welcome or comfort a neighbor

From our Ebenezer family to yours...enjoy!

Slow Cooker Chili

Ingredients

- 1 pound ground beef
- 1 small onion, diced
- 3 cloves garlic, minced
- 2 packets of McCormick chili seasoning
- 2 (10.75 ounce) cans petite diced tomatoes with liquid
- 1 (15 ounce) can kidney beans, drained
- 1 (15 ounce) can black beans, drained
- 1 (15 ounce) can navy beans, drained
- 1 (15 ounce) can of corn, drained
- 1 (32 ounce) box of chicken stock
- Toppings of your choice

Directions

1. Place ground beef, onions, and garlic in a skillet over medium heat and cook until evenly brown, 8 to 10 minutes. Drain.
2. Transfer beef to a slow cooker and add the diced tomatoes, beans, corn, chili seasoning, and chicken stock.
3. Cover and cook on Low for 8 hours or High for 4 hours.
4. Serve with your choice of toppings, sides, and dessert: sour cream, shredded cheese, diced onions, tortilla chips, corn bread, steamed rice, brownies.