

BBQ Turkey Chili

Heat oil in large skillet. Add next 7 ingredients; stir. Cook until vegetables are tender and seasonings are aromatic, about 10 min.

Add turkey and sausage; break meat up with the back of a wooden spoon. Cook until no longer pink, about 4 min. Stir in beer and scrape up any bits that are stuck to the bottom of the pan.

Add to large slow cooker. Stir in beans, tomatoes and barbecue sauce. Cover with lid. Cook on LOW 8 hours (or on HIGH 5 hours).

Top chili with sour cream and cheddar. Serve with the crackers.

Special Extra: Top with sliced green onions just before serving.

Game Day Tip: This is a great Game Day chili that can be prepared the day before and will feed a big crowd. Use any leftovers to top baked potatoes and cooked OSCAR MAYER Wieners.

Ingredients

2 tbsp.	vegetable oil
4 cloves	garlic, finely chopped
2	onions, finely chopped
1 each	red and yellow bell pepper, chopped
1/4 cup	chili powder
2 tbsp.	ground cumin
1 tbsp.	smoked paprika
2 tsp.	dried oregano leaves
1 lb.	each ground turkey and hot Italian turkey sausage, casings removed
1/2 cup	beer
1 can	(15 oz.) each kidney and pinto beans, rinsed
1 can	(28 oz.) diced tomatoes, drained
3/4 cup	KRAFT Hickory Smoke Barbecue Sauce
	BREAKSTONE'S or KNUDSEN Sour Cream and KRAFT Shredded Cheddar Cheese, for garnish
	Saltine crackers

Nutrition Information
