

Ultimate Cowboy Chili Recipe: Three Meats, Potatoes, and a Flavor Kick

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5 min

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INGREDIENTS

Swaps and Notes:

Beer Substitute: If you want to skip the beer, simply use the rest of the beef broth when rinsing the cans in step 5.

Vegetarian: This is a meat-heavy chili, but you could substitute the meats with 3 cans of mixed beans (like cannellini, kidney, and pinto) and 1 lb of plant-based ground crumble, adding a splash of liquid smoke for depth.

Potatoes: You can use sweet potatoes or skip them entirely, but I highly recommend trying them at least once!

Spice Level: To crank up the heat, add a pinch of cayenne pepper with the rest of the seasonings, or use hot Rotel.

Directions:

Brown the Meats: In a large, heavy-bottomed pot or Dutch oven, sauté the diced onion over medium-high heat until softened. Add the ground beef and sausage. Brown the meat, breaking it up as you go. Drain off any excess grease.

Add Broth and Kielbasa: Stir in about 1/2 box of beef broth to deglaze the pot and keep the meat moist. Add the chopped kielbasa and cook on medium heat for about 5 minutes, allowing the flavors to meld.

Season and Potato Power: Add the diced potatoes and all of the seasonings: the chili packet, the dry ranch packet, onion powder, salt, pepper, and

Tony's: Stir well to coat the meat and potatoes.

Mix in the Cans: Dump in the remaining ingredients: Rotel, tomato soup, beans, corn, green beans, carrots (if using), and diced chilies. Stir everything thoroughly to combine.

The "Rinse" Step: This is an old-school trick! Take each empty can (the tomato soup, Rotel, etc.) and pour a small amount of beer into it. Swirl it around to pick up any clinging flavor, then pour the liquid into the pot. (If not using beer, use the remaining beef broth.) This adds liquid and flavor without wasting any of the delicious canned ingredients.

Simmer and Serve: Bring the chili to a gentle simmer, then reduce the heat to low. Simmer for at least 2 hours, stirring occasionally. The chili is ready when the potatoes are fork-tender and the flavors have deepened. Taste and adjust seasonings before serving.

Tips for Success:

Don't Rush the Simmer: The two-hour simmer is crucial. It's what allows the potatoes to fully cook and soften, and it gives the seasonings, especially the ranch, time to infuse into the broth and meat.

Sear the Kielbasa (Optional): If you like a slightly crispier kielbasa, remove the browned ground beef and sausage, then quickly sear the kielbasa pieces before returning the other meats to the pot.

Make it Ahead: Chili is always better the next day! The flavors deepen overnight. Make a batch the day before you plan to serve it.

Use Quality Broth/Beer: Since the liquid is key to the flavor, use a good quality beef broth or a beer you enjoy drinking.

Serving Suggestions and Pairings:

Toppings: Serve with a spread of classic toppings: shredded cheddar cheese, a dollop of sour cream, chopped green onions, and maybe some crispy tortilla strips.

Bread: Nothing beats a thick slice of buttered cornbread to soak up the leftover chili broth. You could also serve it with my recipe for Easy Cheesy Chicken Sliders with Marinara Garlic Butter as a savory side.

Drinks: Pair it with a cold beer or a crisp glass of lemonade. My favorite sweet sip is this refreshing Blueberry Lemonade.

Nutritional Information (Approximate, Per Serving):

Storage and Leftover Tips:

Storage: Store leftovers in an airtight container in the refrigerator for up to 4 days.

Freezing: This chili freezes beautifully! Once completely cooled, transfer it to freezer-safe

containers or heavy-duty freezer bags (lay them flat to save space). It can be frozen for up to 4-6 months. Thaw overnight in the refrigerator and reheat gently on the stovetop.

Reheating: Reheat on the stovetop over medium-low heat, stirring frequently. If it's too thick, add a splash of beef broth or water.

More Recipes You Will Love:

For a different kind of Southern comfort in a bowl, check out [This Cajun Chicken Sausage Gumbo](#) is my Favorite Bowl of Southern Comfort.

Looking for another great one-pan dinner? [This Mexican Chicken and Rice Casserole](#) is My Favorite One-Pan Dinner That's Always a Hit is a winner.

Need a big appetizer to feed a crowd? My recipe for [This Crockpot Nacho Dip](#) Is The Reason I Never Have Leftovers is the perfect game-day snack.

If you're craving a classic, you can't go wrong with my [Classic Spaghetti Recipe with Homemade Sauce](#).

For a savory, simple Sunday meal, these [These Easy Turkey Wings](#) Are My Favorite Comfort Food For Lazy Sundays are always a good choice.

Final Thoughts:

DIRECTIONS

- 1. Brown the : Meats:** In a large, heavy-bottomed pot or Dutch oven, sauté the diced onion over medium-high heat until softened. Add the ground beef and sausage. Brown the meat, breaking it up as you go. Drain off any excess grease.
- 2. Add : Broth and Kielbasa:** Stir in about 1/2 box of beef broth to deglaze the pot and keep the meat moist. Add the chopped kielbasa and cook on medium heat for about 5 minutes, allowing the flavors to meld.
- 3. Season and : Potato Power:** Add the diced potatoes and all of the seasonings: the chili packet, the dry ranch packet, onion powder, salt, pepper, and Tony's. Stir well to coat the meat and potatoes.
- 4. Mix in the : Cans:** Dump in the remaining ingredients: Rotel, tomato soup, beans, corn, green beans, carrots (if using), and diced chilies. Stir everything thoroughly to combine.
- 5. The "Rinse" Step:** This is an old-school trick! Take each empty can (the tomato soup, Rotel, etc.) and pour a small amount of beer into it. Swirl it around to pick up any clinging flavor, then pour the liquid into the pot. (If not using beer, use the remaining beef broth.) This adds liquid and flavor without wasting any of the delicious canned ingredients.
- 6. Simmer and : Serve:** Bring the chili to a gentle simmer, then reduce the heat to low. Simmer for at least 2 hours, stirring occasionally. The chili is ready when the potatoes are fork-tender and the flavors have deepened. Taste and adjust seasonings before serving.
- 7. Tips for Success: Don't Rush the Simmer:** The two-hour simmer is crucial. It's what allows the potatoes to

fully cook and soften, and it gives the seasonings, especially the ranch, time to infuse into the broth and meat.

8. Sear the : Kielbasa (Optional): If you like a slightly crispier kielbasa, remove the browned ground beef and sausage, then quickly sear the kielbasa pieces before returning the other meats to the pot.
9. Make it : Ahead: Chili is always better the next day! The flavors deepen overnight. Make a batch the day before you plan to serve it.
10. Use : Quality Broth/Beer: Since the liquid is key to the flavor, use a good quality beef broth or a beer you enjoy drinking.
11. Serving Suggestions and Pairings: This chili is so hearty it barely needs a side, but a good accompaniment is always welcome.
12. Toppings: Serve with a spread of classic toppings: shredded cheddar cheese, a dollop of sour cream, chopped green onions, and maybe some crispy tortilla strips.
13. Bread: Nothing beats a thick slice of buttered cornbread to soak up the leftover chili broth. You could also serve it with my recipe for Easy Cheesy Chicken Sliders with Marinara Garlic Butter as a savory side.
14. Drinks: Pair it with a cold beer or a crisp glass of lemonade. My favorite sweet sip is this refreshing Blueberry Lemonade.
15. Nutritional Information (Approximate, Per Serving):
Yields: 12 servings Serving Size: About 1.5 cups
16. Export to : Sheets
17. Note: This is a rough estimate and will vary significantly based on the specific brand of meat, sausage, beer, beans, and tomato soup used.
18. Storage and Leftover Tips: Storage: Store leftovers in an airtight container in the refrigerator for up to 4 days.
19. Freezing: This chili freezes beautifully! Once completely cooled, transfer it to freezer-safe containers or heavy-duty freezer bags (lay them flat to save space). It can be frozen for up to 4-6 months. Thaw overnight in the refrigerator and reheat gently on the stovetop.
20. Reheating: Reheat on the stovetop over medium-low heat, stirring frequently. If it's too thick, add a splash of beef broth or water.
21. More Recipes You Will Love: If you enjoy a hearty, comforting meal like this Cowboy Chili, you'll want to try some of my other favorite stick-to-your-ribs recipes:
22. For a different kind of : Southern comfort in a bowl, check out This Cajun Chicken Sausage Gumbo is my Favorite Bowl of Southern Comfort.
23. Looking for another great one-pan dinner? This Mexican Chicken and Rice Casserole is My Favorite One-Pan Dinner That's Always a Hit is a winner.
24. Need a big appetizer to feed a crowd? My recipe for This Crockpot Nacho Dip Is The Reason I Never Have Leftovers is the perfect game-day snack.

25. If you're craving a classic, you can't go wrong with my Classic Spaghetti Recipe with Homemade Sauce.

SWAPS & NOTES

Meats 1 lb Ground Beef I prefer 80/20 for richness. 1 lb Sausage Hot or sweet Italian sausage, or a breakfast sausage.
1 Kielbasa Look for a good quality smoked kielbasa, chopped into bite-sized pieces.

Liquids 1/2 box Beef Broth Set aside the rest for step 5 if skipping the beer. 1 can Beer (Optional) A light lager or amber ale works great.

Vegetables 6 medium Potatoes Peeled and diced into 1-inch chunks.
Adjust quantity to your preference. 2 cans Rotel Drained or undrained-your choice. 2 cans Tomato Soup Canned condensed tomato soup for a creamy, classic base. 2 cans Beans Black, kidney, or pinto-your choice.

TIPS FOR SUCCESS

Don't Rush the Simmer: The two-hour simmer is crucial.

It's what allows the potatoes to fully cook and soften, and it gives the seasonings, especially the ranch, time to infuse into the broth and meat.

Sear the Kielbasa (Optional): If you like a slightly crispier kielbasa, remove the browned ground beef and sausage, then quickly sear the kielbasa pieces before returning the other meats to the pot.

Make it Ahead: Chili is always better the next day!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/ultimate-cowboy-chili-recipe-three-meats-potatoes-and-a-flavor-kick/>