

# Coca Cola Chili

by Sheryl

December 3, 2013

Warm up with a big bowl of [Coca Cola Chili](#)! Thick and rich in flavor. The cocoa cola adds a depth of flavor {not cola}. This [Coca Cola Chili](#) can be made on a stove top or in a slow cooker. Perfect for those cold nights. Feed hungry game watchers. Take it in a slow cooker for tailgating or a pot luck.

[Print](#)

Coca Cola Chili

Prep Time: 20 minutes

Cook Time: 1 hour, 30 minutes

Total Time: 1 hour, 50 minutes

Yield: Serves 8 to 10

## Ingredients

- 2 pounds ground beef
- 1 large white onion, chopped
- 3 garlic cloves, minced
- 2 tablespoons chili powder
- 2 teaspoons cumin
- 2 bay leaves
- 1 tablespoon salt
- 1 teaspoon black pepper
- 1/2 cup beef stock
- 12 ounces [Coca Cola](#) {I used diet}
- 28 ounce can diced tomatoes
- 3 - 16 ounce cans Ranch Style beans

## Instructions

For Stove Top:

1. In a large stock pot brown the ground beef, onions and garlic.
2. Add the chili powder, cumin, bay leaves, salt, pepper, stock, Cola, tomatoes and Ranch beans.
3. Stir to combine.
4. Bring to a boil and simmer 1 to 1-1/2 hours or until rich and thick.

For Slow Cooker:

5. Brown the ground beef, onion and garlic.
6. Add to the slow cooker along with the chili powder, cumin, bay leaves, salt, pepper, stock, Cola, tomatoes and Ranch beans.
7. Cooke on low 5 to 6 hours or until rich and thick.

#### Notes

This is a LBC original!

This recipe is from [Lady Behind The Curtain](#)

Schema/Recipe SEO Data Markup by [ZipList Recipe Plugin](#)

2.2

<http://www.ladybehindthecurtain.com/coca-cola-chili/>