

Agility Trial Vegetarian Chili*

2 lbs Morning Star Meal Starter

1 tsp vegetable oil

1 green pepper – chopped

1 medium onion – chopped

2 cloves garlic (vary this to taste)

4 quarts canned diced tomatoes

1 tsp salt

½ tsp black pepper

2 Tbsp chili powder

½ tsp cayenne pepper

Cook onion and pepper in oil in a small frying pan over medium heat. Stir occasionally, until onion turns clear (do not brown). Place all ingredients in slow cooker or large crock pot. Stir to mix. Set heat on high for 30 minutes, then reduce to low and cook for around 5 hours (or more, as desired).

Serve with sour cream and Mexican cheese or grated cheddar.

Can make half easily. This is not a super-spicy recipe, but does have some warmth. Great for outdoor events.

*Modified from The 2009 Setters-L Cookbook recipe by Jodi Hurd-Cavanagh