



CAMP KITCHEN RECIPE

CAMP STOVE CHILI

A hearty one-pot camp meal loaded with ground beef, beans, tomatoes, and warm chili spices. Perfect for campgrounds, RV kitchens, and hungry folks gathered around the picnic table.



PREP:
15 min



COOK:
45 min



TOTAL:
1 hr



SERVES:
6-8



BEST FOR:
Campground
dinners

INGREDIENTS

- 1 lb ground beef
- 1 yellow onion, chopped
- 2 cloves garlic, minced
- 1 tbsp olive oil
- 1 can diced tomatoes
- 1 can tomato sauce
- 1 can kidney beans, drained
- 1 can pinto beans, drained
- 1 cup beef broth or water
- 2 tbsp chili powder
- 1 tsp cumin
- 1 tsp paprika
- 1/2 tsp salt
- 1/2 tsp black pepper
- Optional shredded cheddar and green onion for topping

HOW TO MAKE IT

1. Brown the beef in a large pot or Dutch oven; drain excess grease if needed.
2. Add onion and garlic and cook until softened.
3. Stir in tomatoes, tomato sauce, beans, broth, and seasonings.
4. Bring to a gentle bubble, then lower the heat.
5. Simmer 30 minutes, stirring now and then, until thick and hearty.
6. Taste, adjust seasoning, and serve hot with favorite toppings.



Nothing gathers hungry campers faster than a bubbling pot of chili and the words, 'Grab a bowl!'

— Camper Bob



CAMPER BOB



CAMPER BOB TIP

Chop the onion at home and pack the spices in a small container so supper comes together fast at camp.



MAKE-AHEAD NOTE

This chili reheats well. Cook it at home or earlier in the day, chill safely, and warm it back up at camp. Leftovers keep 3-4 days when properly chilled.



ONE-POT



RV & CAMP READY



FAMILY FAVORITE

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