

18 of Our Best
Slow Cooker
Soups, Stews & Chili Recipes



ALLFREE SLOWCOOKER RECIPES 

18 of Our Best Slow Cooker Soups, Stews and Chili Recipes

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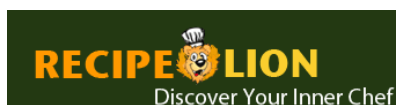
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18 of Our Best Slow Cooker Soups, Stews and Chili Recipes

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[STEPHANIE O'DEA](#) (AUTHOR OF THE MAKE IT FAST, COOK IT
SLOW COOKBOOKS AND TOTALLY TOGETHER: SHORTCUTS TO
AN ORGANIZED LIFE)

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[ELLEN COOK](#) FROM A SEASON FOR ALL THINGS

18 of Our Best Slow Cooker Soups, Stews and Chili Recipes

Letter from the Editor

Dear Slow Cooking Enthusiast:

Slow cookers are great for cooking up a variety of foods, but they reign supreme when it comes to making soups, stews and chilis. Soups, stews and chilis get better, the longer they cook—that's where your slow cooker comes in! With a slow cooker you can make soups, stews and chilis with rich and complex flavors, because they have the chance to heat for several hours. Slow cooker soups, stews and chili recipes are also convenient because you don't have to watch them on the stove. They're safe, cooking away in your slow cooker. We've got a delicious variety of recipes for soup in the slow cooker, as well as fabulous stew slow cooker recipes and chili slow cooker recipes on AllFreeSlowCookerRecipes.com. We've rounded up some of our most popular slow cooker soups, stews and chili recipes in this handy, free eBook, *18 of Our Best Slow Cooker Soups, Stews and Chili Recipes*.

This eBook is full of satisfying and easy slow cooker recipes for soups, stews and chilis. Inside, you'll find some of our tastiest soup recipes for slow cooker such as our Slow Cooker Baked Potato Soup (p.8). If you like one-pot meals, you'll love our stew slow cooker recipes, such as our Chicken Noodle Stew (p. 24). Prep for a potluck, game day gathering or chilly night dinner with one of our chili recipes, such as our recipe for Slow Cooker Beer Chili (p.28). This free eBook, *18 of Our Best Slow Cooker Soups, Stews and Chili Recipes*, is the perfect guide for those who love making slow cooker meals!

For more excellent slow cooker recipes, be sure to visit AllFreeSlowCookerRecipes.com. While you're there, subscribe to AllFreeSlowCookerRecipes' free [The Slow Cooker Chronicle](#) newsletter to get free recipes delivered to your inbox every week.

Slow and Steady Wins in Taste!

Sincerely,

Blair Chavis, Editor, AllFreeSlowCookerRecipes

<http://www.AllFreeSlowCookerRecipes.com/>

Read blog articles about our recipes at RecipeLionBlog.com

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SLOW COOKER SOUP RECIPES

SLOW COOKER BAKED POTATO SOUP

BY: [KAREN FROM 365 DAYS OF SLOW COOKING](#)



Slow Cooker Baked Potato Soup is a great choice among slow cooker potato soup recipes. It's made with red potatoes, onion, garlic, butter, and more. Top it off with green onion, cheese, sour cream and bacon bits for savory, delightful bowl of soup. It's an all-day recipe, so you can prep it and then leave your kitchen for the day

SERVES: 6

COOKING TIME: 8 HRS

INGREDIENTS

- 6 medium red potatoes, cubed
- 1 cup diced onion
- 4 large garlic cloves, minced
- 1 bay leaf
- ¼ teaspoon salt
- 5 cups water
- 4 teaspoons chicken bouillon granules or 2 teaspoons Shirley J chicken bouillon
- 4 tablespoons butter
- ½ cup flour
- 1 cup milk
- Salt and pepper, to taste
- Toppings: green onion, cheese, sour cream, bacon bits

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INSTRUCTIONS

1. Either microwave the onions until softened or sauté them in a pan on the stove. Add to the slow cooker.
2. Add potatoes, garlic, bay leaf, salt, water and bouillon to slow cooker.
3. Cover and cook on LOW for 6 to 8 hours or HIGH for 3 to 4 hours, or until potatoes are cooked through.
4. Prepare a roux:
 - Melt butter over low heat in a skillet.
 - Slowly add in the flour and whisk.
 - After butter and flour are combined, slowly add in milk a tablespoon at a time. Continue whisking.
5. When roux is thickened up, slowly add in 1 cup hot soup (add in just the liquid part of the soup). Whisk until thickened.
6. Stir in another cup of soup (again just the liquid) and keep whisking until thickened.
7. Do this another 2 times.
8. When you have a nice, thick creamy sauce, add it all back into the slow cooker.
9. Stir. Salt and pepper to taste.
10. Ladle into bowls and then add toppings, as desired.

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SLOW COOKER SOUP RECIPES

ALL-DAY TORTILLA SOUP

BY: [TESS FROM SLOW COOKING KITCHEN](#)



Try a tortilla soup recipe slow cooker style with this recipe for All-Day Tortilla Soup. Made with ground beef, corn, beans, tomatoes, and more, this hearty and colorful soup is an authentic tortilla soup recipe your family will love.

COOKING TIME: 8 HRS 20 MIN

INGREDIENTS

- 2 pounds low-fat ground beef
- 2 cups water
- 1 large onion, peeled, chopped
- 1 Serrano chili pepper
- 1 (15-ounce) can chili beans
- 1 (15-ounce) can kidney beans
- 1 (15 ¼-ounce) can yellow corn
- 2 (15-ounce) cans tomato sauce
- 1 (15-ounce) can diced tomatoes
- 2 packets taco seasoning
- 4 large flour tortillas
- ½ cup vegetable oil

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INSTRUCTIONS

1. Brown ground beef in skillet over medium heat; drain; set aside.
2. Peel and chop onion; set aside.
3. Slice pepper, reserving seeds; set aside.
4. Add all ingredients, less tortillas, to 6-quart slow cooker and cook on LOW for 8 hours.
5. Using a pizza cutter, or sharp knife, slice tortillas into small strips; fry in vegetable oil over medium high heat until lightly golden brown. Drain on paper towel and serve with soup.

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SLOW COOKER SOUP RECIPES

SLOW COOKER BUTTERNUT SQUASH SOUP

BY: [HAMILTON BEACH](#)



Slow Cooker Butternut Squash Soup is one of those easy slow cooker soup recipes that is perfect for fall. It's made with hearty ingredients such as onion, butternut squash, potatoes, and herbs. Serve it on a chilly night and you're certain warm up soon.

SERVES: 8

COOKING TIME: 7 HRS

INGREDIENTS

- 1 medium onion, chopped
- 2 tablespoons butter
- 3 large garlic cloves, chopped
- 1 large (1 1/2 pound) butternut squash, peeled, seeded and cut in 2-inch chunks
- 2 medium red potatoes, peeled and cut in 1-inch chunks
- 5 cups chicken broth
- 1 ½ teaspoons dried rubbed sage
- ½ teaspoon salt
- ¼ teaspoon pepper

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INSTRUCTIONS

1. In a skillet, sauté onion and garlic in butter over medium heat, stirring occasionally, until tender but not browned.
2. Add the garlic and cook for two minutes longer.
3. Spoon vegetables into slow cooker.
4. Add squash, potatoes, chicken broth, sage, salt and pepper.
5. Cover and cook on HIGH 4 hours or LOW 6 to 7 hours, or until the vegetables are soft when pierced with a fork.
6. Let cool slightly, then puree soup in a blender or food processor.

NOTES

1. Test Kitchen Tip: For easy squash preparation, microwave for 2 minutes prior to cutting. Placing in the microwave will soften the rind, making cutting in half easier.

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SLOW COOKER SOUP RECIPES

SLOW COOKER CHICKEN AND DUMPLINGS SOUP

BY: [STEPHANIE O'DEA](#) (AUTHOR OF THE MAKE IT FAST, COOK IT SLOW COOKBOOKS AND TOTALLY TOGETHER: SHORTCUTS TO AN ORGANIZED LIFE)



Put a new spin on the classic, old-fashioned chicken and dumplings recipe by turning it into a wholesome soup with this recipe for Slow Cooker Chicken and Dumplings Soup. It's a hearty, all-day recipe that's perfect for a chilly night. It's made with chicken, veggies, cream soup, biscuits and more.

COOKING TIME: 8 HRS

INGREDIENTS

- 3 pounds boneless, skinless chicken (author used frozen thighs)
- 1 yellow onion, chopped
- 1 cup mushrooms, chopped (author used baby portabellas)
- 16 ounces frozen vegetables
- 2 cans cream-of-something soup, **or combine in a saucepan:**
 - 4 tablespoons butter
 - 6 tablespoons flour (author used Pamela's Baking Mix)
 - 1 cup milk (author used soy)
 - 1 cup chicken broth
 - ½ teaspoon salt
 - ¼ teaspoon black pepper
 - 1 teaspoon poultry seasoning
- 1 can refrigerated biscuits, or one batch drop biscuits (author used Pamela's Baking Mix, and used the drop-biscuit recipe listed on the back of the bag).

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INSTRUCTIONS

1. Use Author suggests using a 6.5-quart slow cooker. Anything 4 quarts and up will work.
2. Put the chicken and vegetables into the bottom of the slow cooker.
3. Add the cream-of soups, or your homemade substitute.
4. Cover and cook on LOW for 6 to 8 hours, or on HIGH for 4 to 5. (Author cooked on HIGH for 4 hours, and on LOW for another 2.)
5. An hour before serving, shred chicken with two large forks, and drop in the biscuit dough.
6. Cover and cook on high for another hour. The biscuits are done when you can insert a knife and it comes out clean. They will be spongy and will brown a bit on the sides and top.
7. Serve in bowls, with a biscuit or 2 per person.

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SLOW COOKER SOUP RECIPES

SLOW COOKER TOMATO HERB SOUP

BY: [LYDIA FROM SOUP CHICK](#)



If you're looking for easy slow cooker soup recipes, try this recipe for Slow Cooker Tomato Herb Soup, made with fresh dill, thyme and basil.

SERVES: 4

INGREDIENTS

- 1 tablespoon olive oil
- 1 tablespoon butter
- 1 ½ cups chopped onion (2 medium onions)
- 1 teaspoon chopped dill weed
- 1 teaspoon chopped fresh thyme leaves
- 1 tablespoon fresh basil, roughly chopped
- 1 teaspoon fresh black pepper
- ½ teaspoon coarse sea salt
- 1 can (28-ounce) diced tomatoes, with their juice
- 1 tablespoon agave nectar or honey
- 1 tablespoon mayonnaise (author used Hellmann's)
- Extra herbs for garnish

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INSTRUCTIONS

1. In a small nonstick frying pan, heat the olive oil and butter.
2. Sauté the onions until translucent, then add to a 3- or 4-quart slow cooker with the herbs, pepper, salt, tomatoes and agave nectar. Cook on HIGH for 1 hour.
3. Stir in the mayonnaise, and continue cooking for 1 hour.
4. Using an immersion blender, puree the soup to the desired consistency. (Author puréed half and left the other half chunky. If you want a thinner soup, add 1/4 cup of water.)
5. Taste, and adjust seasoning with salt and pepper, if needed.
6. Serve hot, garnished with dill, basil or thyme leaves.

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SLOW COOKER SOUP RECIPES

SLOW COOKER COPYCAT OLIVE GARDEN PASTA E FAGIOLI SOUP

BY: [KAREN FROM 365 DAYS OF SLOW COOKING](#)



Who doesn't love famous copycat recipes--especially when you can cook them slow-cooker-style! Slow Cooker Copycat Olive Garden Pasta E Fagioli Soup is a fun slow cooker take on one of the best ground beef slow cooker recipes around!

SERVES: 8

COOKING TIME: 7 HRS

INGREDIENTS

- 2 pounds ground beef
- 1 onion, chopped
- 3 cloves garlic, minced
- 3 carrots, chopped
- 3 ribs of celery, chopped
- 2 (28-ounce) cans diced tomatoes un-drained
- 1 (16-ounce) can red kidney beans, drained
- 1 (16-ounce) can white kidney beans, drained
- 3 (10-ounce) cans beef broth
- 3 teaspoons oregano or Italian seasoning
- 2 teaspoons pepper
- 5 teaspoons parsley
- 1 teaspoon Tabasco sauce (optional)
- 1 jar spaghetti sauce
- 8 ounces pasta

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INSTRUCTIONS

1. Brown hamburger, drain.
2. Add onion and garlic and sauté, then transfer to a large slow cooker.
3. Add all remaining ingredients except pasta.
4. Cook on LOW for 7 hours or on HIGH for 4 hours.
5. During last 30 minutes on HIGH, or 1 hour on LOW, add pasta.
6. Serve with grated Parmesan on top.

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SLOW COOKER SOUP RECIPES

CLEAN-OUT-THE-PANTRY MINESTRONE SOUP

BY: [STEPHANIE O'DEA](#) (AUTHOR OF THE MAKE IT FAST, COOK IT SLOW COOKBOOKS AND TOTALLY TOGETHER: SHORTCUTS TO AN ORGANIZED LIFE)



If you're cleaning house or want to make dinner using ingredients you already have in your pantry, a slow cooker minestrone soup recipe like this one for Clean-Out-The-Pantry Minestrone Soup is absolutely perfect. This soup recipe is super handy!

COOKING TIME: 8 HRS

INGREDIENTS

- 3 cups chicken broth (canned or "fresh")
- 2 cans of whatever kind of beans desired, drained
- 1 can tomatoes (and juice)
- 1 can corn (and juice)--vegetables (author used leftover roasted broccoli, mushrooms, carrots, and asparagus)
- Salt and pepper, to taste

INSTRUCTIONS

1. Drain and rinse beans; add to crock.
2. Add the juice and vegetables from the corn and tomato cans.
3. Cover with chicken broth. (If you are vegetarian, you can opt for vegetable stock.)
4. Cook on LOW for 8 hours or HIGH for 4.

NOTES

1. This can be assembled the night before for an easy morning plug-in.

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SLOW COOKER STEW RECIPES

JAMBALAYA...SLOW COOKER STYLE

BY: [ELLEN FROM A SEASON FOR ALL THINGS](#)



Jambalaya...Slow Cooker Style is one of the most fabulous slow cooker stew recipes around, packed with chicken, sausage, shrimp, bell peppers and more.

SERVES: 6

COOKING TIME: 8 HRS

INGREDIENTS

- 1 ½ pounds skinless, boneless chicken - cut into 1-inch cubes
- 1 pound Andouille sausage or smoked sausage, sliced
- 1 (28-ounce) can diced tomatoes with juice
- 1 large onion, chopped
- 1 large green bell pepper, chopped
- 1 ½ cups chopped celery
- 1 cup chicken broth
- 2 teaspoons dried oregano
- 2 teaspoons dried parsley
- 2 teaspoons Cajun seasoning
- 1 teaspoon cayenne pepper
- ½ teaspoon dried thyme
- 1 pound frozen cooked shrimp

INSTRUCTIONS

1. In a slow cooker, mix all ingredients, except the shrimp.
2. Cover and cook 7 to 8 hours on LOW, or 3 to 4 hours on HIGH. Stir in the shrimp during the last 30 minutes of cook time.

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SLOW COOKER STEW RECIPES

FREEZER COOKING: CHICKEN AND SWEET POTATO STEW

BY: [STOCKPILING MOMS](#)



Freezer Cooking: Chicken and Sweet Potato Stew is a slow cooker chicken stew recipe that you can prep, freeze and then cook. This make-ahead dish is super handy and tasty. This hearty stew is made with chicken, sweet potatoes, gold potatoes, fresh herbs and more.

SERVES: 6

COOKING TIME: 8 HRS

INGREDIENTS

- 4 boneless, skinless chicken breasts, cut into bite-size pieces (author used shredded chicken)
- 2 medium sweet potatoes, peeled and cubed
- 2 medium Yukon Gold potatoes, peeled and cubed
- 2 medium carrots, peeled and cut into ½-inch slices
- 1 (28-ounce) can whole stewed tomatoes
- 1 teaspoon salt
- 1 teaspoon paprika
- 1 teaspoon celery seeds
- ½ teaspoon black pepper, freshly ground
- 1/8 teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg
- 1 cup nonfat, low-sodium chicken broth
- ¼ cup fresh basil, chopped

INSTRUCTIONS

1. Combine ingredients minus broth and add to gallon Ziploc bag.
2. Freeze.
3. Thaw, add broth and cook on LOW for 6 to 8 hours or on HIGH for 3 to 4 hours.
4. Serve over hot rice.

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SLOW COOKER STEW RECIPES

SLOW COOKER SOUTHWESTERN BEEF STEW

BY: [CROCK POT RECIPE EXCHANGE](#)



Slow Cooker Southwestern Beef Stew is a flavor-filled choice among slow cooker stew recipes. This Tex-Mex dish is made with stew meat, salsa, taco seasoning, corn, potatoes, beans and more. This hearty, one-pot dish is sure to satisfy.

COOKING TIME: 7 HRS

INGREDIENTS

- 2 pounds of beef stew meat
- 1 can of cream of tomato soup
- 1 (16-ounce) jar of salsa
- 1 can of diced green chilis
- 1 can of beef broth
- 1 packet of your favorite taco seasoning
- 1 small bag of frozen corn
- 2 to 3 medium potatoes, cut into chunks
- 1 can of black beans

INSTRUCTIONS

1. Put all ingredients except for beans into your slow cooker.
2. Cook on LOW for 6 to 7 hours or HIGH for 4 to 5 hours.
3. Stir the beans into the mixture for the last 15 minutes of cooking.
4. Serve over rice and top with cheese if desired. You can also serve these with tortilla chips..

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SLOW COOKER STEW RECIPES

CHICKEN NOODLE STEW

BY: [ANGELA FROM BIG BEAR'S WIFE](#)



Chicken Noodle Stew is a heartier, creamier take on classic slow cooker chicken noodle soup. If you'd like your chicken soup to serve as a satisfying, filling meal all on its own, this recipe is a great option. As with many slow cooker stew recipes, this stew is packed with hearty mixed veggies, egg noodles, cream of chicken soup, chicken breasts and more.

SERVES: 6

INGREDIENTS

- 4 boneless/skinless chicken breasts
- 1 (16-ounce) can of chicken broth
- 1 (16-ounce) can of cream of chicken soup
- 1 teaspoon paprika
- 1 teaspoon white pepper
- pinch of salt
- 2 cloves garlic, minced
- 1 teaspoon onion powder
- 1 bag of egg noodles
- 1 medium bag of frozen mixed vegetables, thawed

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INSTRUCTIONS

1. Turn the slow cooker onto LOW. Combine everything into a slow cooker, EXCEPT the chicken, noodles and veggies. Mix well.
2. Add chicken. Cook on LOW for 5 hours.
3. Once chicken had been cooking for 5 hours, remove chicken and shred it.
4. (Author shredded the cooked chicken using a kitchen aid mixer.) Place hot chicken into the bowl of the stand mixer with the paddle attachment. Mix for about 30 seconds. Chicken should be finely shredded.
5. Return chicken to the slow cooker. (If stew is too thick, add about 1 cup of water at this point.)
6. Add noodles and veggies and cook for 60 more minutes until noodles are done.

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SLOW COOKER CHILI RECIPES

COPYCAT WENDY'S SLOW COOKER CHILI

BY: [CROCK POT RECIPE EXCHANGE](#)



If you're looking for tasty slow cooker ham recipes for Easter or any occasion, this Honey Glazed Ham Slow Cooker Recipe is a delicious choice, made with apple cider vinegar, honey, Worcestershire sauce, brown sugar and thyme.

COOKING TIME: 8 HRS

INGREDIENTS

- 3 pounds ground beef
- 1 (29-ounce) can tomato sauce
- 2 (15.5-ounce) cans kidney beans
- 2 (15.5-ounce) cans pinto beans
- 2 (28-ounce) cans rotel tomatoes and chiles (large cans)
- 2 cups chicken broth (or beef broth)
- 1 large onion, diced fine
- 2 celery stalks, diced
- 2 teaspoons cumin
- 3 tablespoons chili powder
- 2 teaspoons black pepper
- 2 teaspoons salt
- 1 teaspoon cayenne pepper (optional)

INSTRUCTIONS

1. Brown the ground beef in skillet over medium heat.
2. Using a fork, crumble the cooked beef into dime-sized pieces.
3. Drain off fat.
4. In a large slow cooker, combine the beef with all the remaining ingredients.
5. Cook on LOW heat for 8 hours.

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SLOW COOKER CHILI RECIPES

DOLLAR STORE KICKIN' CHILI

BY: [KAREN FROM 365 DAYS OF SLOW COOKING](#)



If you're looking for slow cooker chili recipes that can be made on a budget, try this recipe for Dollar Store Kickin' Chili. It's made with three ingredients--all of which can be found at a dollar store!

SERVES: 6

COOKING TIME: 6 HRS

INGREDIENTS

- 2 (13-ounce) cans of chili with beans
- 2 (13-ounce) cans of diced tomatoes with green chiles
- 1 (14-ounce) can corn, drained

INSTRUCTIONS

1. Combine all the ingredients in the slow cooker. Stir until combined.
2. Cover and cook on LOW for 4 to 6 hours until flavors are blended.
3. Serve with sour cream and cheese, if desired.

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SLOW COOKER CHILI RECIPES

SLOW COOKER BEER CHILI

BY: [HOPE FROM A BUSY MOM'S SLOW COOKER ADVENTURES](#)



Slow Cooker Beer Chili is among the best slow cooker chili recipes! It's made with hearty ingredients, including ground beef, black beans, beer, onions and more. This slow cooker chili would be great for a game-day gathering or a chili weather comfort food craving.

SERVES: 4

COOKING TIME: 10 HRS

INGREDIENTS

- ½ pound ground beef, browned with salt and pepper
- 1 large onion, chopped
- 1 (15.25-ounce) can black beans
- 1 (14.5-ounce) can diced tomatoes with green chiles
- 4 ounces tomato sauce
- 1 (12-ounce) can of beer
- 1 beef bouillon cube
- 1 tablespoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon cumin
- 1 teaspoon chili powder

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INSTRUCTIONS

1. Get your beef cooking with some salt and pepper while you assemble the rest of the ingredients. Place you onions into your crock with the liner in place.
2. Next, pour in the black beans and diced tomatoes.
3. Add the tomato sauce, bouillon cube, garlic powder, onion powder, cumin and chili powder.
4. Add the beer.
5. Finally, add the ground beef and stir.
6. Cook on LOW for 7 to 10 hours or on HIGH for 4 to 5 hours.
7. Enjoy with cornbread.

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SLOW COOKER CHILI RECIPES

MEAT LOVER'S NO BEAN CHILI

BY: [STEPHANIE O'DEA](#) (AUTHOR OF THE MAKE IT FAST, COOK IT SLOW COOKBOOKS AND TOTALLY TOGETHER: SHORTCUTS TO AN ORGANIZED LIFE)



If you like chili, but don't love beans, slow cooker beef chili recipes without beans, like this recipe for Meat Lover's No Bean Chili are a perfect choice! This protein-packed slow cooker chili recipe is made with stew meat, sausages, tomatoes, seasoning and more. The meat lovers in your house will go wild for this bean-less chili!

COOKING TIME: 10 HRS

INGREDIENTS

- 2 pounds beef stew meat (frozen is fine)
- 10 ounces smoked Andouille sausages, sliced
- 1 (14-ounce) can diced tomatoes (whole can)
- 1 onion, peeled and diced
- 4 cloves garlic, minced (or about 2 teaspoons garlic powder)
- 1 tablespoon cumin
- 2 tablespoons chili powder
- 1 teaspoon kosher salt
- 2 cups beef broth

INSTRUCTIONS

1. Use a 6-quart slow cooker.
2. Load everything into your cooker -- meat, sausages, tomatoes, onion, garlic, and all the seasonings.
3. Stir in the broth. Cover, and cook on LOW for 8 to 10 hours.

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NOTES

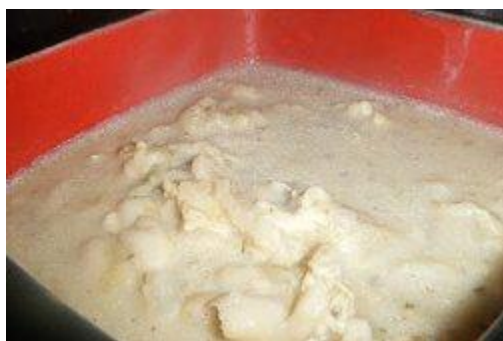
1. For chili, it's advised to cook it the longer the better-- it gets the flavors to really meld together and provide the meat an opportunity to fall apart.
2. If you'd like, you can help the meat out by shredding it completely with two large forks, or you can even pulse a few times with a handheld stick blender to naturally thicken the gravy/sauce.
3. Serve with your favorite toppings.

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SLOW COOKER CHILI RECIPES

CHEAP AND CHEESY RANCH WHITE CHICKEN CHILI

BY: [HEATHER FROM OUT OF THE BOX INTO THE KITCHEN](#)



Cheap and Cheesy Ranch White Chicken Chili may be the most unique slow cooker white bean chili recipe on the web. You will love the sweet and savory combination of the ranch in a classic white chicken chili recipe. This is one of the best slow cooker chili recipes for chicken!

SERVES: 4

COOKING TIME: 8 HRS

INGREDIENTS

- 2 cups water
- 2 chicken breasts
- 1 package dry ranch seasoning
- 1 onion, chopped
- 2 garlic cloves, minced
- 3 cans (or 4 cups) white kidney beans (or cannellini beans), rinsed, drained
- 1 to 2 cans diced green chilis
- 1 ½ teaspoons cumin
- 1 teaspoon oregano
- ½ teaspoon black pepper
- ¼ teaspoon cayenne
- 1 cup shredded Monterey Jack cheese (or Colby Jack)
- 1 cup light sour cream
- ½ cup whipping cream (can omit to keep it thicker)

INSTRUCTIONS:

1. Toss everything in the slow cooker, except cheese, whipping cream, and sour cream. Stir.
2. Place on LOW for 7 to 8 hours or HIGH for 5 hrs. (Or until chicken is cooked through.)
3. Remove chicken and shred. Add back to soup. Stir in remaining ingredients.
4. Cover and let cheese melt for about 15 minutes.

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SLOW COOKER CHILI RECIPES

WHITE CHICKEN AND CORN CHILI

BY: [HAMILTON BEACH](#)



White Chicken and Corn Chili is a colorful slow cooker white bean chili recipe. It's a hearty dish, made with diced tomatoes, white kidney beans, peppers, sharp Cheddar cheese and more. Serve it up for a warm, comforting dinner or impress some guests. This recipe yields 12 servings, so you can serve a crowd or have delicious leftovers.

SERVES: 12

COOKING TIME: 6 HRS

INGREDIENTS

- 2 pounds boneless, skinless chicken breasts, cubed
- 2 cans (15-ounce) cannellini beans (white kidney beans), drained and rinsed
- 2 cans (15-ounce) diced tomatoes
- 1/2 cup chicken broth
- 1 small onion, chopped
- 2 garlic cloves, minced
- 2 jalapeno peppers, seeds removed; minced
- 1 package (16-ounce) frozen corn
- 2 teaspoons ground cumin
- 2 teaspoons dried oregano
- 1/4 teaspoon ground cayenne pepper
- 1 teaspoon salt
- 1/2 teaspoon pepper, freshly ground
- 1 cup shredded sharp Cheddar cheese

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INSTRUCTIONS

1. Mash $\frac{1}{2}$ cup of cannellini beans with fork.
2. Place all ingredients (except cheese) including mashed beans in slow cooker and stir to combine.
3. Cover and cook on HIGH for 3 hours or LOW for 6 hours.
4. Top with shredded cheddar cheese before serving.

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SLOW COOKER CHILI RECIPES

SLOW COOKER CHIPOTLE BEEF CHILI

BY: [KRISSEY FROM DAINTY CHEF](#)



Among slow cooker chili recipes, this recipe for Slow Cooker Chipotle Beef Chili is unforgettable. It's made with three types of beans, chipotle chiles, roasted tomatoes, bell peppers and other rustic and flavorful ingredients. This chili is packed with flavor, and great topped with Monterey Jack cheese, sour cream, cilantro and limes.

INGREDIENTS

- 4 cans (15- to 19-ounce) beans, preferably assortment of pinto, black, and red beans
- 1 cans (7-ounce) chipotle chiles in adobo
- 2 cans (28-ounce each) diced fire-roasted tomatoes
- 2 large (10- to 12-ounce each) onions, finely chopped
- 2 medium (6- to 8-ounce each) medium green peppers, finely chopped
- 4 cloves garlic, crushed with press
- 5 pounds beef chuck, cut into 1-inch chunks
- 2 tablespoons ground cumin
- 1 tablespoons dried oregano
- Salt and pepper, to taste
- 1 cup shredded Monterey Jack cheese
- 1 cup reduced-fat sour cream
- 1 cup packed fresh cilantro leaves, coarsely chopped
- 2 limes, cut into wedges

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INSTRUCTIONS

1. In large colander, drain beans. Rinse well and drain again.
2. Remove 2 chiles from can of chipotle chiles in adobo and finely chop. Place chiles in large bowl with 2 teaspoons adobo.
3. Reserve another 4 teaspoons adobo for cooked chili. Store remaining chiles and adobo for another use.
4. To the large bowl with chiles and adobo, add tomatoes, onions, peppers, and garlic; mix well.
5. In another large bowl, combine beef, cumin, oregano, 1/4 teaspoon salt, and 1/4 teaspoon freshly ground black pepper.
6. Turn beef to coat with seasoning mixture. In each of two 7-quart slow-cooker bowls, spread a generous layer of tomato mixture. Divide beef, then beans, between slow-cooker bowls and top with remaining tomato mixture.
7. Cover slow cookers with lids and cook as manufacturer directs on HIGH setting 6 hours.
8. Using a slotted spoon, transfer solids to large serving bowl.
9. Transfer cooking liquid from slow-cooker bowls to 8-cup liquid measuring cup. Remove and discard fat. Pour off and discard all but 4 cups cooking liquid. Stir the reserved adobo into cooking liquid in cup; pour over chili in bowl and stir to combine.
10. Serve with your choice of any of the following: Monterey Jack, sour cream, cilantro, and limes on the side.

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Karen from [365 Days of Slow Cooking](#)



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