

# Buffalo Chicken Chili

(Suzie McDaniel)

2 lbs. ground chicken

Olive oil

Garlic powder

1 C chopped celery

1 C chopped carrots

1 C chopped onions

Butter

1 Box chicken broth

2 cans Hunts Fire Roasted tomatoes

1 Tbsp or more chili powder

½ bottle or more Franks Original Wing Sauce

1 small can tomato sauce

Salt and Pepper

Brown chicken in olive oil seasoned with some garlic powder. Drain.

Saute celery, carrots and onions in a little butter and chicken broth until tender.

Combine chicken and vegetable mixture with all other ingredients (broth, chili powder, fire roasted tomatoes, wing sauce and tomato paste) in a large crock pot. Salt and pepper to taste. Simmer on low 3-4 hours.