

# Mountain Chili Mac

**Serves:** 10-12 people | **Cook Time:** 35 minutes | **Difficulty:** Easy

## Equipment Needed:

- 12-inch Dutch oven with lid
- Large spoon for stirring
- Can opener
- Sharp knife

## Ingredients:

| Ingredient     | Amount              | Notes                  |
|----------------|---------------------|------------------------|
| Ground beef    | 2 lbs               | 80/20 blend            |
| Elbow macaroni | 1 lb                | Uncooked               |
| Chili          | 2 cans (15 oz each) | Your favorite brand    |
| Diced tomatoes | 1 can (14.5 oz)     | Fire-roasted preferred |
| Beef broth     | 3 cups              | Low sodium             |
| Cheddar cheese | 2 cups, shredded    | Sharp variety          |
| Yellow onion   | 1 large, diced      | Finely chopped         |
| Bell pepper    | 1 large, diced      | Any color              |
| Garlic         | 4 cloves, minced    | Fresh only             |
| Chili powder   | 2 tbsp              | Quality blend          |
| Cumin          | 1 tsp               | Ground                 |
| Salt           | 1 tsp               | To taste               |
| Black pepper   | 1/2 tsp             | Freshly ground         |
| Vegetable oil  | 2 tbsp              | For cooking            |

## Complete Cooking Steps:

### Step 1: Set up and Brown Beef

Set up 22 coals, with 8 on top and 14 on bottom, to achieve a temperature of 375°F.

Add diced onion, bell pepper, and garlic, cooking 2-3 more minutes until vegetables soften.

### Step 2: Add Seasonings and Liquid

Stir in chili powder and cumin, cooking 30 seconds until fragrant.

Add canned chili, diced tomatoes with juice, and beef broth. Stir to combine and bring the mixture to a boil.

### Step 3: Add Pasta and Cook

Add uncooked elbow macaroni to the pot and stir until well combined.

Cover and cook 12-15 minutes, stirring every 3-4 minutes to prevent sticking, until pasta is tender.

### Step 4: Add Cheese

When the pasta is tender, remove it from the heat and stir in half of the shredded cheese until it is melted.

The mixture should be creamy and well combined. Add more broth if it's too thick.

### Step 5: Final Assembly and Serve

Sprinkle the remaining cheese over the top and let stand, covered, for 2-3 minutes, until the cheese has melted.

Serve hot in bowls, accompanied by additional toppings if desired.

## Serving Suggestions:

- Perfect hearty meal for hungry campers
- Serve with cornbread or crackers
- Great with sour cream and green onions
- Kids love this camping favorite