



instant pot

~No Soak~

Chili
con
Weiner

ModernRetroWoman.com

Forgot to soak your dried beans for your chili? No problem! This freezer friendly vintage recipe is updated for the Instant Pot is a chili dog in a bowl. Perfect for feeding a crowd on game day!

Watch the YouTube video: <https://youtu.be/HLZhlxUnl0I>

1 tbs **cooking oil**

1 lb. **lean ground beef** *90% lean is best*

1 ¼ cups **minced onion**

1 ¼ cups **dried kidney beans** *rinsed*

1 ⅓ cups **condensed tomato soup** *(one regular size can)*

3 cups **water**

1 ½ - 2 Tablespoons **chili powder** *To taste*

1 tsp. **salt**

4 links **beef hot dogs** *sliced crosswise*

1. Press the sauté button on your pressure cooker and allow it to heat up. Add about a tablespoon of oil—enough to coat the bottom so the onions and ground beef don't stick when you are browning them. Cook the onion until translucent then add ground beef and sauté until browned.
2. Turn off pressure cooker.

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3. Add the dried beans, tomato soup, water, chili powder, and salt to the ground beef and onion in the pressure cooker. Mix well.
4. Secure lid and set the pressure release handle to seal.
5. Press chili button twice or use the manual pressure button to set the timer to 40 minutes*.
6. When the cooker flips into "keep warm" mode, wait at least 20 minutes before releasing pressure to prevent foam from clogging the pressure release handle. Carefully remove the lid when the pressure valve drops.
7. With the cooker still in "keep warm" mode, add the sliced hot dogs to the chili and stir well. Wait until the hot dog slices are heated through before serving (the "keep warm" feature will help heat them up).
8. If the chili needs thickening, let it simmer in the "keep warm" mode until the extra liquid has reduced or make a slurry of 1 Tablespoon all-purpose flour and 2 Tablespoons water. Mix the slurry into the chili and simmer until thickened.

I like serving this over corn chips topped with cheddar cheese and green onion. It is also good "sloppy joe" style on toasted buns.

*Note: Normally, beans can be cooked in about 30 minutes in a pressure cooker. However, because the beans are mixed with other ingredients, it takes them a little bit longer to thoroughly cook through. Depending upon the age of the beans, you may need to pressure cook them for 45 minutes until they are tender.