

**FOR DINNER
TONIGHT**

Chad Martinovich, Rochester's head football coach, offers this family favorite, which is also a tribute to the Buffalo Bills' historic season.

Crockpot Buffalo Chicken Chili

NUMBER OF SERVINGS: 8 PREP: 10 MINUTES COOK TIME: 4 HOURS

- 2 pounds ground chicken
- 2 cups chopped onion
- 2 cups chopped carrot
- 2 cups chopped celery
- 8 ounce can chicken stock
- 2 cans great northern beans
- 2/3 cup Buffalo wing sauce
- 3 tablespoons ground cumin
- 3 tablespoons chili powder
- Sharp cheddar cheese, shredded
- Sour cream

BROWN the ground chicken and place in Crockpot. In the same pan, sweat vegetables until softened, and add to the chicken.

RINSE the great northern beans and add to the Crockpot. Pour in the chicken stock, stir.

ADD the Buffalo wing sauce, cumin, and chili powder. (For a hotter chili, consider adding chopped jalapenos or Tabasco sauce.)

COOK for 4 hours on low. To serve, top with shredded cheddar and sour cream.



Photo by Joanna Stacy