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.