






Bloody Mary Chili

 Prep Time	15 minutes
 Cook Time	1 hour
 Total Time	1 hour 15 minutes
 Servings	6 people
 Author	Stacey Little SouthernBite.com



5 from 1 vote

Ingredients

- 2 tablespoons unsalted butter
- 2 ribs celery, finely diced
- 1 white onion, diced
- 1 green bell pepper, seeded and chopped
- 2 pounds ground chuck
- 3 cloves garlic, minced
- 1 (14.5-ounce) can [Hunt's Petite Diced Tomatoes, undrained](#)
- 4 cups zesty bloody mary mix
- 1 (15.5-ounce) can [BUSH'S Chili Beans - Black Beans](#)
- 1 (15.5-ounce) can [BUSH'S White Chili Beans - Great Northern Beans](#)
- 2 teaspoons chili powder
- 2 teaspoons cumin
- 1 teaspoon smoked paprika
- salt & pepper
- 2 tablespoons fresh grated refrigerated horseradish

Instructions

1. In a large dutch oven, melt the butter over medium heat. Add the celery, onion, and bell pepper. Cook until tender. Add the ground beef and cook until cooked through. Drain excess grease away.
2. Return the mixture to the pot and over medium heat, add the garlic. Cook 1 minute. Add in the tomatoes with the the juice, the bloody mary mix, beans, chili powder, cumin, and smoked paprika. Bring to a boil, then reduce the heat to low. Add salt and pepper to taste. Cover and simmer for 1 hour - stirring occasionally. When ready to serve, stir in the horseradish. Serve topped grated cheddar cheese, sour cream, green onions, or your other favorite chili toppings.

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