

Vegan Skyline Chili



5 from 1 vote

Ingredients

- 1 bag Gardein Beefless Ground or approx 3 1/4- 3 1/2 cups of a meatless ground
- 1 cup onion, diced about 1/2 a large onion
- 1 1/2 cup vegetable stock [I used chicken broth](#)
- 16 oz tomato sauce, canned
- 1 tbsp apple cider vinegar
- 1 tsp vegan worcestershire
- 1 large garlic clove, finely chopped
- 2 tbsp chili powder [I used 1 T.](#)
- 1/2 tsp cinnamon, ground
- 1/2 tsp cumin, ground
- 1/2 tsp salt
- 1/2 tsp red pepper flakes
- 1/2 tsp paprika, ground
- 1/8 tsp all spice, ground [I used 1/2 tsp](#)
- 1/8 tsp cloves, ground [I used 1/4 tsp.](#)
- 1 bay leaf

Very Good
Dec 19

Instructions

1. In a soup pot, over medium/high heat, add ALL of the ingredients! ...except for the bay leaf
2. Stir Well. Once the chili starts to boil stir again then turn temperature down to low. Now add the bay leaf to the top and push in. If you stir it in right away, you risk the leaf breaking since it's dry. Cover with a lid.
3. Chili will be simmering for a total of 60 minutes. Set timer & stir at 30 minutes. Keep an eye on it, stirring more often the last 15 minutes of cooking time.

Skyline Chili is NOT meant to be soupy. It should have a little liquid left at the end of cooking but be more of a topping. If it is looking really soupy, leave uncovered the last 10 minutes & continue to stir.

4. Turn off heat & allow to cool. >Scoop out the bay leaf and discard<

Notes

:: For the BEST tasting Skyline Chili, allow to cool, refrigerate overnight & warm up the next day. This allows the flavors to continue to marry.