

## **BIG GAME FRITOS® PIE**

- 2 lbs Ground Beef, 93% lean or leaner
- 2 tsp Olive oil, divided
- 1 medium Onion, diced
- 2 tsp Chili powder
- 1 tsp Ground cumin
- 1 tsp Minced garlic
- 1/4 tsp Cayenne pepper
- 1 1/2 cups Beer, 12 oz can
- 10 oz Ro\*Tel® Original Diced Tomatoes & Green Chilies, 1 can
- 8 oz Tomato sauce, 1 can
- 2 tbsp Yellow cornmeal
- 8 bags FRITOS® Corn Chips, 1 to 2 oz ea
- 1 1/2 cups Shredded cheddar cheese

**\_servings: 8 |**

1. Preheat large Dutch oven over high heat until hot. Add 1 tsp olive oil and ground beef. Cook 8 to 10 minutes, breaking into small crumbles and stir occasionally. Work in batches if necessary to avoid overcrowding the pan and stewing the beef in it's own juices. Remove beef and set aside.
2. Heat remaining 1 tsp oil over high heat. Add onion.
3. Cook until evenly browned. Add cooked ground beef, chili powder, cumin, garlic and cayenne powder. Season with salt, as desired. Stir until combined.
4. Stir in beer, tomatoes and tomato sauce and bring to a boil. Reduce heat, cover, cook 1 hour until chili thickens. Stir in cornmeal. If chili becomes too thick, add a little water. If chili is not thick enough, simmer until desired consistency is reached.
5. Slice or fold open bags and spoon beef chili on top FRITOS® Corn Chips. Top each bag with a sprinkle of cheddar cheese. Allow to melt slightly, then serve and enjoy.

## **ADDITIONAL INFORMATION**

[1 1/2 cups Beer, 12 oz can, 1 1/2 cups Shredded cheddar cheese, 1 medium Onion, diced, 1 tsp Ground cumin, 1 tsp minced Garlic, 1/4 tsp Cayenne pepper, 10 oz Ro\\*Tel® Original Diced Tomatoes & Green Chilies, 1 can, 2 lbs Ground Beef, 93% lean or leaner, 2 tbsp Yellow cornmeal, 2 tsp Chili powder, 2 tsp Olive oil, divided, 8 bags FRITOS® Corn Chips, 1 to 2 oz ea, 8 oz Tomato sauce, 1 can](#)

**Ingredients**

**Course**

[Starters](#)

**Cuisine**

[American](#)

**Serving Size**

8