

WORKING TITLE CHILI

Noah W. Wilcox

INGREDIENTS

1 Pound ground sirloin
1 Pound ground chuck
3 T Avocado oil
2 Yellow onions, diced
1 Red pepper, chopped
1 Yellow pepper, chopped
15 Cloves of garlic, minced
Garlic Powder to taste
1 T Ground cumin
Kosher salt
Fresh ground pepper
2 T Crushed red pepper (or to taste)
3 T Chili powder
2 T Ancho chili powder
3 T Oregano
1 Bottle New Castle brown ale
1 ½ Cups water (or fill beer bottle with water)
28 Ounce can tomato puree
2 16 Ounce cans petite diced tomatoes
1 Can black beans
1 Can cannellini beans
1 Can dark red kidney beans
2 Serrano peppers, minced
2 Habanero peppers, minced
1 Jalapeno, minced

DIRECTIONS

1. Brown beef in a Dutch oven, drain and set aside.
2. Heat avocado oil on medium, add onions for 5-6 minutes or until soft.
3. Add red and yellow peppers, jalapeno, serrano and habanero peppers and garlic. Cook 5 minutes, stirring occasionally.
4. Add garlic powder, cumin, oregano, salt, pepper, crushed red peppers, chili powder, ancho chili powder. Stir constantly until spices begin to stick to the pan.
5. Add New Castle slowly to avoid any clumping, add water, tomato puree and diced tomatoes, all beans and return beef to the pot, stir to incorporate.
6. Reduce heat to low, simmer 3 hours, minimum, stirring occasionally.
7. Enjoy!

- NOTE:

- Serving suggestions include topping with sour cream, scallions, Frito's, or all of the above.