

## BEEF AND BEAN CHILI

- 4 tbsp Corto Olive oil
- 1 lb Copper Creek 80/20 ground beef
- 1 Red bell pepper
- 1 Green bell pepper
- 1 Fresh jalapeño
- 1 Yellow onion
- 1 clove Fresh garlic
- 1 can Black beans
- 1 can Kidney or red beans
- 1 can White beans
- 1 can Crushed tomatoes
- 1 12 oz can of beer, preferably dark
- 1 tsp Vanilla extract
- 1 tbsp 1909 Heritage Farms Chili powder
- 1 tbsp Kosher salt
- 1 tsp Cocoa powder
- 1 tsp Espresso powder
- 1 tsp Cumin
- 1 tsp Coriander
- 1 tsp 1909 Heritage Farms Granulated garlic
- 1 tsp 1909 Heritage Farms Smoked paprika
- 1/2 tsp Cayenne pepper

1. Begin by cutting the peppers, and onions into about one-inch pieces. De-seed and dice the jalapeño. Mince the garlic, and set all vegetables aside.
2. In a large pot add 2 tablespoons of olive oil and let simmer over medium heat.
3. Once the olive oil is hot in the pan, sauté the ground beef until browned on medium heat for about 7-10 minutes.
4. Start slowly integrating all the dry spices and salt into the ground beef, making sure to mix everything well. Cook for about 1-2 minutes.
5. Remove the ground beef from the pot and return the pot to the stove, uncleaned, adding 2 tablespoons of olive oil and letting simmer over medium heat.
6. Add the peppers, onions, garlic, and jalapeño to the pot and sauté over medium heat for 2-3 minutes.

7. Drain the cans of beans and add them to the vegetables, one can at a time.
8. Add in the vanilla extract, and simmer for 1 more minute.
9. Continue by adding the can of crushed tomatoes, then using the same tomato can fill half of it with water and then add that to the pot with the rest of the chili ingredients that are simmering.
10. Slowly add the can of beer and continue to mix well.
11. Add the espresso powder and cocoa powder.
12. Finally, add the meat mixture back into the pot and mix everything thoroughly one last time.
13. Turn the heat down to a simmer, cover the chili and allow to cook for at least 30 minutes.

## **ADDITIONAL INFORMATION**

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| <b>Course</b>   | <a href="#">Dinner</a> , <a href="#">Lunch</a> , <a href="#">To-Go Friendly</a>             |
| <b>Category</b> | <a href="#">Soups</a>   |
| <b>Cuisine</b>  | <a href="#">Chef Dana</a> , <a href="#">Seasonal Fall</a> , <a href="#">Seasonal Winter</a> |