



Nichole's Perfect Chili



Ingredients:

- 1 tablespoon olive oil, divided
- 1 ½ pounds beef stew meat
- ½ pound of ground sirloin
- 1 white onion, diced
- 1 medium poblano peppers diced
- 1 medium Yellow bell pepper, diced
- ½ medium jalapeno pepper, seeded and minced
- 3 cloves garlic, minced
- 2 TBLS chili powder
- 4 teaspoons ground cumin
- 1 teaspoon ground paprika
- 1 teaspoon white sugar
- 1 teaspoon kosher salt
- 1 teaspoon black pepper
- ½ teaspoon garlic powder
- ¼ teaspoon cayenne pepper
- ½ teaspoon dried oregano
- 1 (12 fluid ounce) can or bottle beer
- 1 (28 ounce) can crushed tomatoes
- 1 (14.5 ounce) can fire-roasted diced tomatoes
- ½ (28 ounce) can tomato puree
- 2 cups beef stock
- 1 chipotle pepper in adobo sauce, minced (Optional)
- 1 tablespoon adobo sauce from chipotle peppers (Optional)
- 3 (15 ounce) cans kidney beans, drained and rinsed (or 1 can of kidney beans, 1 can of pinto beans and 1 can of red beans)

Method:

1. Heat 1 ½ teaspoons oil in large Dutch oven over medium-high heat. Add ground beef and cook, crumbling with a spoon until evenly browned and cooked through, about 8 minutes. Drain and set aside.
2. Add remaining oil to the pot and return to medium-high heat. Add onion and sauté, stirring often, until translucent, about 5 minutes. Add poblano, bell, and jalapeno peppers and garlic; cook, stirring frequently until softened, about 5 minutes.



3. Stir in chili powder, cumin, paprika, sugar, salt, pepper, garlic powder, cayenne, and oregano; cook for 1 minute. Add beer and stir, scraping any small brown bits from the bottom of the pot. Add crushed and fire-roasted tomatoes, tomato puree, beef stock, chipotle pepper, and adobo sauce; stir until well combined. Bring to a simmer, stirring often.
4. Stir in beef and kidney beans; return to a simmer. Cover, reduce heat to low, and simmer, stirring occasionally, for at least 3 hours.

Notes:

- If you want the best flavor, make this recipe the day before serving.
- For a richer flavor, roast your veggies before adding them to the pot. You can use pinto beans or red beans in place of kidney beans, or any combination of the three.
- If your chili is too runny, you can stir in a can of refried beans or masa (corn flour). If your chili is too spicy, add a little sugar or stir in a can of creamed corn.
- For added interest, you can add some 85% dark chocolate, or authentic [Mexican dark chocolate](#).