



Chef Joe's Homemade Chili

Servings: 12

Preparation Time: 20 minutes

Start to Finish Time: 3 hours 45 minutes

This is a bean lovers chili (both kidney and black beans). Although not short on meat (beef), this is a hearty dish with good "heat" (even better if you add the optional dried peppers).

5 pounds ground beef
5 each poblano peppers, diced
1 each onion, chopped
2 10-ounce can black beans, canned, undrained
2 10-ounce can kidney beans, canned, undrained
3 each tomatoes, peeled, cored and diced
3 each tomatoes, blended (see procedure)
1 each Ancho chile pepper, dried, cleaned and sliced (OPTIONAL for "heat")
1 each Guajillo chile pepper, dried, cleaned and sliced (OPTIONAL for "heat")
1 each habanero chile pepper, dried, cleaned and sliced (OPTIONAL for "heat")
1/2 cup chili powder
2 teaspoons cayenne
2 teaspoons cumin
2 teaspoons smoked paprika
1 teaspoons basil
salt and pepper, to taste
Tabasco sauce, to taste
1/4 cup beer
1/2 1.55 oz Hershey's milk chocolate bar

This is the type of heat that sneaks up and then lingers in your mouth for quite some time. Not for the mild chili people. This is a great "card game" chili with both quantity and flavor.



Brown ground beef in a large pot (or Dutch oven) over medium heat, about 15 minutes.

Once browned, reduce heat to simmer and add beans. Do not strain the beans — the juice will make a broth for the chili. Stir and cook meat and beans for 5 minutes.

Add peppers, onions and diced tomatoes and stir.

Use a food processor to blend the remaining three tomatoes and optional dried peppers (Ancho, Habanero & Guajillo) until they reach a sauce-like consistency, then add to the chili and stir.

Add spices, salt, black pepper and Tabasco sauce.

Stir and cook for 1 hour.

Add beer, then cook for an addition two hours, stirring occasionally (If chili becomes dry, add water or beef stock as needed).

About five minutes before finishing, add chocolate.

Salt and pepper to taste.

Stir and serve.

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