

Seven Spice Chili

Prep Time: 30 Min Cook Time: 45 Min-1 Hour Serves 8

Ingredients

2 lbs grass feed ground beef 85/15
1 med onion - medium dice
1 small red pepper - medium dice
1 poblano pepper - diced (optional)
1/2 jalapeno - seeded, diced
4-5 cloves garlic - minced
4 tbs chili powder
1tbs Baharat/seven spice
2tsp oregano
2tsp guajillo pepper (optional)
2tsp cumin
2 bay leaves
2tbs Chopped Chipotle Sauce in Adobo
28oz (or two cans) Fire Roasted Tomatoes (Muir Glenn Organic is best)
1 Cup amber beer such as Kilt Lifter or Nut Brown
1 1/2 Cups Beef Stock
1 can kidney beans, rinsed
1 can pinto beans, rinsed
salt and pepper to taste

Method

Chop poblano pepper, onion, and red pepper into a medium dice. Mince garlic and jalapeno.

On Med-High add 1tbs of olive oil in a Dutch oven or large pot. Add beef and break it up into crumbles. When beef starts to brown, season with 1 tsp of salt and 1/2 tsp of pepper. Add chopped veggies and stir. Add jalapeno and garlic. Cook until veggies are translucent and they start to soften, about 8 minutes. Add the cumin, oregano, seven spice mix and the chili powder and cook 1-2 min until spices are fragrant. Add chipotle sauce. Combine well.

****AT THIS POINT YOU CAN ADD THE BEEF MIXTURE AND THE REMAINING INGREDIENTS TO A SLOW COOKER AND COOK ON LOW 4 HOURS OR HIGH 2 HOURS****

Add the beer and cook it off until it is mostly evaporated. (when you scrape the bottom of the pot it shouldn't fill with liquid... you should be able to see the bottom with just a small amount of liquid remaining)

Add the fire roasted tomatoes and the beef stock, stir to combine. Add the bay leaves. Bring chili to a gentle boil, reduce to med-low and cook, uncovered, until liquid has reduced and chili has thickened. About 45 Min to an hour. Add kidney beans and pinto beans. Cook another 10 min.

Serve in bowls. Garnish with diced onions, greek yogurt and shredded cheddar cheese. Serve with tortilla chips. Enjoy!