

Seven Spice Chili

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

Serves 6

1.5 lbs grass feed ground beef 85/15
1 med onion - medium dice
1 small red pepper - medium dice
1 poblano pepper - charred optional - medium dice
1/2 jalapeno - seeded, diced
4-5 cloves garlic - minced
2tbs chili powder
1tbs Baharat/seven spice
2tsp oregano
2tsp guajillo pepper (optional but worth it!)
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 Light Lager beer such as Pacifico, Corona
3 Cups Beef Stock
1 can kidney beans
1 can pinto beans

Char poblano pepper over an open flame or broil until charred all over. Scrape outer skin and seed. Chop poblano pepper, onion, and red pepper into a medium dice. Mince garlic and jalapeno.

On Med-High heat 1tbs of olive oil in a dutch oven. Add beef and break up. When beef starts to brown, season with 1tsp 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.

Add all dry spices 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 8 HOURS OR HIGH 4 HOURS AND DONE!****

Add Beer and cook off alcohol 2-3 min. Add fire roasted tomatoes and stir. Add beef stock and stir to combine. Add two bay leaves.

Bring chili to a boil then reduce to med-low and cook until liquid has reduced and chili has thickened. About 1 hour. Add kidney beans and pinto beans. Cook another 10 min. Garnish with diced onions, cilantro, avocado, sour cream and shredded cheddar cheese. Serve with tortilla chips.