



Hearty & Sweet Chili

Dark beer and coffee give this chili a rich and unique flavor

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| 2 T olive oil | ½ c. brown sugar |
| 2 onions, chopped | 3 ½ T chili powder |
| 3 garlic cloves, chopped | 1 T cumin seeds |
| 2 lbs. ground beef | 1 ½ T cocoa powder |
| 1 (14.5 oz.) can diced tomatoes with juice | 1 t. dried oregano |
| 1 (12 oz.) can dark beer | 1 t. cayenne pepper |
| 1 c. strong brewed coffee | 1 t. coriander seed, ground |
| 2 (6 oz.) cans tomato paste | 1 t. salt |
| 1 (14 oz.) can beef broth | 2 (16 oz.) cans light red kidney beans, divided |
| | 2 (16 oz.) cans dark red kidney beans, divided |
| | 4 hot chile peppers, seeded and chopped |

1. Sauté onions and garlic in olive oil until onions are tender. Remove from pan.
2. Cook ground beef until meat is well browned. Drain off any fat.
3. Add the sautéed onions and garlic to the browned meat, stirring to crumble.
4. Add in the diced tomatoes with juice, dark beer, coffee, tomato paste and beef broth and combine thoroughly.
5. Season with brown sugar, chili powder, cumin seeds, cocoa powder, oregano, cayenne pepper, coriander and salt.
6. Add 1 can each of light red/dark red kidney beans and chopped hot chile peppers.
7. Reduce heat to low and simmer partially covered for 1 ½ hours.
8. Add in the remaining 1 can each of light red/dark red kidney beans, and simmer partially covered for another 30 minutes.

Yield: 8 servings