

# Pumpkin Chili



*Pumpkin Chili! Made with chunks of pumpkin, ground pork, black beans, a bottle of beer, and plenty of spices. Ready in under an hour. Even better the next day.*

**Prep time:** 30 minutes    **Cook time:** 30 minutes  
**Yield:** 4 to 6 servings (makes about 8 cups)

## INGREDIENTS

- Small 1-pound sugar or pie pumpkin, or other hard winter squash
- 2 tablespoons vegetable oil
- 1 large onion, diced
- 2 jalapeños, seeds and ribs removed and finely diced
- 4 garlic cloves, minced
- 2 tablespoons chili powder
- 1 tablespoon cumin
- 1 teaspoon ground black pepper
- 3 teaspoons kosher salt, divided, plus more to taste
- 1 pound ground pork
- 2 (15.5-ounce) cans black beans, drained and rinsed
- 1 (28-ounce) can diced tomatoes
- 1 (12-ounce) bottle pumpkin beer (or amber ale or lager)

*Suggested toppings (to serve):*

- Tortilla chips
- Sour cream
- Chopped cilantro
- Shredded cheddar cheese

## METHOD

**1 Prepare the pumpkin:** Peel the skin from the pumpkin with a vegetable peeler. Cut it in half and scoop out the seeds. Cut away the stem, then cut the pumpkin into small bite-sized pieces. (See this guide to [How to Peel A Butternut Squash](#); the steps are similar.)

**2 Begin making the soup:** Heat the oil in a stockpot over medium heat. Add the cut pumpkin, onion, jalapeños, garlic, chili powder, cumin, black pepper, and 1 teaspoon of salt. Cook until the vegetables start to soften, 5 to 7 minutes. (The pumpkin should be slightly soft around the edges, but probably won't be cooked through yet.)

Add the ground pork, breaking it up with a stiff spatula, and continue to cook until no longer raw, 3 to 5 minutes more. Add the black beans, diced tomatoes, beer, and 1 teaspoon of salt to the pot.

**3 Simmer the soup:** Bring the soup to a boil. Reduce to a simmer and cook uncovered, stirring occasionally, until the pumpkin has cooked through and the flavors have had time to mingle, about 30 minutes.

Taste and add more salt or spices if needed. (If the chili tastes a little bland, add more spices; if the chili tastes a little bitter, add more salt.)

**4 Serve:** Divide among bowls and serve with your favorite chili toppings. Leftovers will keep in the fridge for about a week or in the freezer for up to 3 months.

