Chef Ben's
Tailgate Chili
Serves 16

Ingredients



- 1-1/2 Lb ground chuck
- 1 Lb chuck steak - 3/4" chunks
- 2 Spanish onions
- 2 bell peppers - diced 1/4"
- 1/4 Cup chopped garlic cloves
- 7 dried pasilla negro peppers
- 7 dried arbol chilis
- 1 Tbsp coca powder
- 2 Tbsp cumin seeds
- 1 Tbsp black peppercorns
- 1 Tbsp kosher salt
- 1 Tsp cinnamon
- 28 oz diced tomatoes
- 56 oz crushed tomatoes
- 1 15oz can black beans cooked drained rinsed
- 1 15oz can pinto beans cooked drained rinsed
- 1 15oz can great northern beans cooked

Directions

Heat a large heavy bottom pot over medium high heat. Add the ground beef and cook. When the beef is cooked through, drain excess grease, and add the chuck chunks. Cook until chunks are seared on all sides and half the moisture has evaporated.

While the beef is cooking, grind the peppers in a spice grinder and place in small bowl. Next, grind the cocoa powder, cumin seeds, black peppercorns, and salt to a fine powder.

When the beef is cooked, add the onions and sweat till translucent...3-4 minutes. Then add the spice mix and cook on medium low for 5-10 minutes. When spices are cooked into the beef, add the diced tomatoes, crushed tomatoes, and the beans. Lower the heat to medium low simmer and cook for at least 2 hours. Check the seasoning and moisture content and adjust as necessary.

Then call the gang over! They will all smack their lips and beg for more of your Tailgate Chili.

Enjoy,

Chef Ben