

CHARGED UP CHILI

UTENSILS:

8 quart Dutch oven, Large Colander

INGREDIENTS:

- 2 pounds ground beef chuck
- 2 pound Sirloin Steak, cubed
- 1 large yellow onion, minced
- 1 green bell pepper, seeded and minced
- 1 red bell pepper, seeded and minced
- 3 Garlic Cloves, minced
- 1 TBSP dried oregano
- 2 TBSP ground cumin
- ¼ Cup Fresh Basil, minced
- 1 tsp salt
- 1 tsp ground black pepper
- 1 tsp cayenne pepper
- 1 tsp paprika
- 4 cubes beef bouillon
- 1 Can ale or dark beer
- ¼ cup chili powder
- 1 habanera chili, seeded and minced
- 1 tablespoon Worcestershire sauce
- 3 (15 ounce) cans chili beans, drained
- 1 (15 ounce) can chili beans, spicy drained
- 2 (28 ounce) cans diced tomatoes with juice
- 1 (6 ounce) can tomato paste
- ¼ Cup Jalapeno Tabasco Sauce (green kind)
- ¼ Cup Original Tabasco Sauce (red kind)
- 1 tsp brown sugar
- 1 tsp cocoa powder

DIRECTIONS:

Preheat 8 quart Dutch oven on Medium High heat. In a large bowl, mix green pepper, red pepper, onion, garlic, oregano, cumin, basil, salt, black pepper, cayenne pepper, and paprika. Stir together so that all spices are evenly distributed throughout the mixture. Add the cubed steak and ground chuck. Mix together with your hands and add mixture to the 8 quart Dutch oven. Sauté the meat mixture until the meat is browned and the onions and peppers are tender (about 8-10 minutes). Drain out the grease using the large colander and return the meat back to the Dutch oven; reduce the heat to Medium. Add all remaining ingredients and stir well; cover. When water bubbles begin to form around the lip of the pan, stir the chili and recover. Reduce the temperature to low and allow to simmer for at least 1 hour before serving. Serve with crackers or corn chips and shredded cheese.

NOTES:

