

Just Chili



- 1 tbsp grapeseed or canola oil
- 2 onions, diced
- 5 or 6 cloves garlic, minced
- 2 tbsp chili powder
- 2 tbsp brown sugar
- 1tbsp cumin
- 1 tbsp chopped chipotle chiles in adobo
- 2 tsp oregano
- 1tsp thyme
- 1 tsp ground coriander
- ½ tsp chipotle chili powder (can substitute cayenne)
- 3 lbs ground chuck
- 1 6oz can tomato paste
- 2 28oz cans crushed tomatoes
- 1 bottle beer, I use a lager
- 1 ½ cups beef broth or stock
- 2 cans kidney beans, drained and rinsed
- Salt to taste

Sauté the onions and garlic over medium heat in a Dutch oven until translucent, about 5 minutes. Add the chili powder, cumin, chipotle chiles, oregano, thyme, coriander and chipotle chili powder. Cook for another few minutes, until the spices are fragrant. Add the beef and cook over medium-high heat until browned, about 10 minutes. Stir in the tomato paste and cook for a few more minutes. Add the crushed tomatoes, beer, beef broth or stock, brown sugar and the kidney beans. Reduce heat to medium low and simmer partly uncovered until chili has thickened, 1½ to 2 hours. Taste for salt and adjust as needed. Serve with crackers, grated cheese and vinegar or lime juice to add a splash of tang, if desired.