

## Best Damn Chili

### Directions - Instructions Checklist

- **Step 1**

1. Heat oil in a large pot over medium heat; cook and stir:
2. onion, bell pepper, Anaheim pepper, jalapeno peppers, and garlic in the hot oil until softened.

- **Step 2**

Meanwhile, heat a large skillet over medium-high heat.

1. Cook and stir beef in the hot skillet until browned and crumbly, 5 to 7 minutes;
2. add Worcestershire sauce and garlic powder.
3. Crumble bouillon cubes over beef and add beer.
4. Continue to cook , scraping any browned bits from the bottom of the skillet, until liquid is hot, about 3 minutes. Stir beef mixture into pepper mixture.

- **Step 3**

Stir crushed tomatoes, diced tomatoes, tomato paste, and wine to the beef mixture.

Season with:

chili powder, 2 tablespoons cumin, brown sugar, pepper sauce, basil, paprika, salt, oregano, and black pepper.

Bring to a boil and reduce heat to medium-low. Cover and simmer until meat and vegetables are very tender and flavors have developed in the chili, about **90 minutes**, stirring occasionally.

- **Step 4**

Mix kidney beans into beef and vegetables. Continue to simmer until beans are hot, about **30 minutes** more.

- **Step 5**

Blend sour cream, cilantro, and remaining 1/2 teaspoon cumin in a food processor until smooth. Serve sour cream mixture with chili.

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<p><b>Ingredients</b></p> <p>Ingredient Checklist</p> <p>6 tablespoons olive oil</p> <p>2 yellow onion, chopped</p> <p>2 red bell pepper, chopped</p> <p>2 Anaheim chile pepper, chopped</p> <p>3 medium (blank)s red jalapeno pepper, chopped</p> <p>6 – 8 garlic clove (blank)s garlic cloves, minced</p> <p>3 lbs) pounds lean ground beef</p> <p>1/2 cup Worcestershire sauce</p> <p>2 pinch garlic powder, or to taste</p> <p>4 cube (blank)s beef bouillon cubes</p> <p>1 (12 fluid ounce) can or bottle light beer (such as Coors®)</p> <p>2 (28 ounce) can crushed San Marzano tomatoes</p> <p>2 (14.5 ounce) can fire-roasted diced tomatoes</p> <p>2 (12 ounce) can tomato paste</p>	<p>¾ cup white wine</p> <p>3 tablespoons chili powder</p> <p>3 tablespoons ground cumin</p> <p>2 tablespoon brown sugar</p> <p>1.5 tablespoon chipotle pepper sauce</p> <p>3 teaspoons dried basil</p> <p>2 ½ teaspoons smoked paprika</p> <p>2 teaspoon salt</p> <p>1 teaspoon dried oregano</p> <p>1 teaspoon ground black pepper</p> <p>3 (16 ounce) cans dark red kidney beans (such as Bush's®)</p> <p>1 cup sour cream</p> <p>3 tablespoons chopped fresh cilantro</p> <p>½ teaspoon ground cumin</p> <p>1 tsp ground chipotle</p>	
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