

New York Times Chili

Ingredients

- 2 tablespoons olive oil
- 1 large yellow or red onion, finely chopped
- Kosher salt
- 2 pounds ground beef, 80 percent lean, 20 percent fat
- 8 garlic cloves, finely chopped
- 1 (6-ounce) can tomato paste
- 1 tablespoon sweet paprika
- 2 teaspoons chipotle powder
- 2 teaspoons ground cumin
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 2 teaspoons mustard powder
- 2 teaspoons hot smoked paprika
- ½ teaspoon cayenne powder
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground cloves
- 12 ounces (1 1/2 cups) pilsner beer, such as Modelo Especial
- 1 (14-ounce) can diced or crushed tomatoes in juice
- ¼ cup cider vinegar
- 2 tablespoons maple syrup or dark brown sugar
- 2 tablespoons soy sauce
- 2 teaspoons beef stock bouillon paste, such as Better Than Bouillon
- 1 ½ teaspoons unsweetened cocoa powder
- 2 (14-ounce) cans kidney beans, drained and rinsed
- 2 (14-ounce) cans pinto beans, drained and rinsed
- 1 tablespoon Worcestershire sauce
- Hot sauce, grated sharp Cheddar, sliced scallions, sour cream and crushed tortilla chips, for serving

Directions

1. Heat the oil in a large Dutch oven over medium. Add the onion, season with salt, and cook, stirring occasionally, until the onion is softened and translucent, about 8 minutes.
2. Increase the heat to medium-high, add the beef and garlic, season with salt and cook, breaking the beef into crumbles with a spatula, until the beef has lost its pink color, 8 to 10 minutes.
3. Stir in the tomato paste and cook until slightly darkened and caramelized, about 1 minute.
4. Stir in all the spices and cook until fragrant, about 1 minute.
5. Add the beer and stir, scraping the bottom of the pan.
6. Transfer the beef mixture into a 5- to 8-quart slow cooker.
7. Stir in the tomatoes, vinegar, maple syrup, soy sauce, beef bouillon paste, cocoa, beans and 1/2 cup water.

8. Cover and cook on low for at least 4 hours and up to 6 hours. (The chili can hold well on warm for an additional 2 hours.)
9. When ready to serve, stir in the Worcestershire sauce. If the chili is too thick, stir in a bit of water until the texture is to your liking. Season to taste with salt. Serve in bowls and pass the toppings at the table