**Duluth Chili**

2 links Chorizo

1 lb Pork Shoulder

1 lb Skirt steak

28 oz Pinto chili beans

28 oz Black chili beans

7 oz Chipotle chilies in adobo

1 large sweet/vidalia onion

6 garlic cloves

12oz smoked mushrooms

Fresno peppers

1.5 Red bell peppers

Jalapeños

8 Fire-roasted roma tomatoes

Fresh Oregano

Fresh Thyme

0.67oz Ancho chili

Guajillo Pepper

Cumin

Ginger

Cayenne

Paprika

Black Pepper

Salt

Dark brown sugar

12oz Guinness stout

6oz Red wine

5oz Bourbon

3oz Worcestershire

**Toppings**

Sour cream

Shredded provolone, mozzarella, asiago, parmesan blend

Chives

Grilled cheese croutons or a warm French roll with butter

**Rules**

Order of ingredients into pot: Pork, Guinness, red wine, bourbon, steak, chipotles, seasonings, tomatoes, RBP’s & japs, O-G-M, beans, chorizo

Brown all meats (steak in olive oil)

Sauté all veggies (in salt, pepper, olive oil, and red wine)

Use fresh ingredients (beans and chipotles are only ones okay to be canned)

Season early (especially in browning/sautéing stages)

Let it cook low and slow for at least 4 hours

Use ALL drippings (from browning and sautéing)

**Directions**

First put about a pound of pork into the crock pot. You can either pull it or chop it with a knife.

Pour the beer, about 4oz wine, and about 3oz bourbon into saucepan. Bring to boil then let simmer on low until alcohol is gone. You can tell by smelling it. When it’s done add it to the crock pot with pork. REMEMBER YOU WANT TO SAVE ALL JUICES AND GREASE FROM EVERYTHING COOKED IN THE SKILLET!! IT IS DELICIOUS AND THEY WOULD BE EMOTIONALLY HURT IF THEY WERE DISCARDED!!

While alcohol is simmering, sauté about a pound of steak with olive oil, garlic, and pepper until brown. Don’t want to overcook just need to brown. Splash with Worcestershire after it is browned, turn off heat and let it sit a couple minutes, then add it to the slow cooker.

Take chipotles out of can onto cutting board and chop chipotles as fine as you can then add to crock pot. This part will be messy.

At this point season the mixture in the crock pot with the ginger, paprika, ancho chile, cayenne, and black pepper. Be generous with all of these (cover the surface) and be very generous with ancho chile.

Slice 6 tomatoes in half, salt the open side, then drizzle open side with olive oil. Put on baking sheet and put in oven on HIGH BROIL with the open side up. Cook until top starts to brown and then pull out. Let them cool for a couple minutes and pull the skins off (if they don’t come off easily you can leave them, it’s not a big deal). Gently squeeze seeds and juice into trash can. Don’t kill them trying to do this. Then chop with a knife and pull them apart and place into crock pot. This will also be messy and hot.

Next slice the jalapeños and red bell peppers somewhat thin (like 1” x ¼” or so). I used like 1.5 bell peppers and then an equivalent amount of jalapeños. Chop a garlic clove. Throw everything into large skillet and cook in olive oil on high and sprinkle in some salt. You just want to brown these, don’t have to fully cook them. Try not to burn them. Once they are browned, reduce to medium heat and splash with red wine and allow to simmer until alcohol is evaporated. Add to crock pot.

Next slice one large onion (if you don’t have a large one use two) into rings, then chop each ring into sixths. Chop a garlic clove. Take pre-sliced mushrooms and break them into smaller pieces. Throw everything into large skillet and cook in olive oil on high and sprinkle in salt and pepper. Again you just want to brown these, don’t have to fully cook them. Try not to burn them. Once they are browned, reduce to medium heat and splash with red wine and Worcestershire and allow to simmer until alcohol is evaporated. Add to crock pot.

Next crack open your beans and pour them in. I used about 28oz of each. Just slightly less than two cans.

Best part: CHORIZO BABY!!! Cook in skillet on medium, reduce heat if it splatters too much. Fully cook this and work it into fine crumbles with the spatula. With chorizo this is very easy. Add to crockpot and make sure you get EVERY LAST DROP OF THAT DELICIOUS FAT. The cooking of chorizo shall always be cherished and savored. It is my favorite time to crack one of those extra Guinesses. So just take a breather and relax a bit; you’re almost done buddy.

Last part, take a few sprigs of the fresh oregano and thyme, pull off the leaves and add them to crock pot. Chop another garlic clove and add it in. Sprinkle in a little brown sugar and cumin, but be careful with both of these as they are both overpowering. If anything you want to under-season with cumin and sugar because you can always add more tomorrow once it starts to cook and you taste it. Mix it all up.

The chili as of right now will seem pretty thick and chunky but that’s how it should be because nothing is fully cooked yet. As it cooks the tomorrow, the veggies and beans will shrink and tenderize. The veggies have a lot of water locked inside them that will release, giving the chili more of a soupy texture. The pork and steak will also tenderize and begin to fall apart if it already hasn’t.

Now you might be thinking, “But Will what about that 30oz of love you told me to get from deep inside my heart? We never used that in the chili.” Truth is buddy, it’s already in there. With each step of this process you were putting your tender love and care into each slice and every dice. It takes a long time for the flavor of love to diffuse into the chili, which is why good chili cannot be rushed or made with shortcuts. Good chili deserves love, and great chili seizes to exist without it. Congratulations buddy, you just made a bomb ass batch of chili.

**While It’s Cooking**

It’s the big game. Things you’ll need to bring:

* **Salt** (brings out flavor, makes it saltier (duh))
* **Pepper** (makes it bolder, adds bitterness, slight spice, everything nice, hits in the front)
* **Ancho** **Chile** (sweeter pepper, adds very little heat a lot of flavor (taste it))
* **Cumin** (very aromatic, adds a little moderate heat that will hit in the front)
* **Brown** **Sugar** (adds sweetness, don’t make it overly sweet)
* **Cayenne** (very little flavor, adds slightly more heat that will hit on the back end)

Turn the slow cooker on low as soon as you get there. Stir every 30-60 minutes or so to ensure even cooking. Do not season to taste until about three hours in when out has become soupier and you can see it bubbling slightly.