



CHILI CON CARNE

Chili always tastes better the next day so plan ahead. Double the recipe and freeze for up to three months.

Serves 4 people

2.5 lbs	Beef Chuck Roast	Dice into ¼" cubes or have your butcher do it for you. Do not substitute ground chuck, the result will not be the same.
1/3 cup	Till's Rub	Tame, Sassy or Fierce - pick your favorite. In a bowl, mix the meat with the rub and set aside to marinate for 30 – 60 minutes.
3 tbsp	Olive Oil	In a heavy bottom pot or Dutch oven heat the oil on high until lightly smoking. Brown the meat evenly, 8 – 10 minutes.
1 ½	Onion, large, chopped	Add to the pot.
8	Garlic Cloves, smashed	Add to the pot.
2	Red Bell Peppers, finely diced	Add to the pot and cook stirring occasionally for about 5 minutes.
2 tbsp	Oregano, dried	Add to the pot.
3 ½ tbsp	Chili Powder	You can add more or less depending on how spicy you would like your chili to be. This recipe has some heat but is not super hot.
1 tsp	Coriander, ground	Add to the pot.
1 tbsp	Paprika	Add to the pot.
1 tsp	Cumin, ground	Add to the pot.
3	Bay Leaf	Add to the pot.
1 tsp	Salt, kosher	If using regular table salt use ¾ tsp
1 can	Tomato Paste, 6oz	Add to pot and continue cooking until all moisture is evaporated and a brown crust starts to form on the bottom of the pot. Be careful not to burn.
2 bottles	Beer (12oz)	Add 1 ½ bottles to the pot and drink the rest. Use whatever beer you like best; the darker the beer the more complex your Chili will taste.
1 can	Tomatoes, diced, 14.5oz	Add to pot and stir to combine. Lower heat to the lowest setting and cook covered for 3 hours.
2 cans	Red Kidney Beans, 15oz	Rinse beans thoroughly and add to chili.
2 cups	Corn, fresh or frozen	Stir to combine and simmer uncovered for another 30 minutes on med-low heat stirring frequently. If the chili is too liquid continue cooking; if it is too dry, add water until desired consistency is reached. Serve with sour cream, shredded Cheddar and diced red onion.

