

CHILI CON CARNE



Ingredients

- 500 g beef sirloin, cubed
- 1 onion, diced
- 400 g canned diced tomatoes
- 900 g kidney beans, rinsed
- 350 ml lager
- salt, to taste
- freshly ground pepper, to taste
- neutral oil

Spice Blend

- 3 tbsp dark brown sugar
- 2 tbsp ground cumin
- 2 tbsp garlic powder
- 2 tsp nanami togarashi
- 2 tsp deggi mirch or cayenne powder
- 1 tsp ground chipotle powder
- 4 bay leaves

Soup Base

- 350 ml beef broth
- 425 g canned tomato sauce

Finishing Touch

- 50 ml red wine vinegar

Garnish

- tortilla chips, crumbled
- English cheddar, grated with a zester
- red onion, diced

Some people claim beans don't belong in chili. I find this to be objectionable; beans provide yet another layer of flavor and texture that beef alone can't accomplish. But, if you're one of these people and insist, just substitute with an equal weight of beef.

For spicier chili, add more deggi mirch or additional chili powders. After all, if I was making a batch just for myself, I'd be adding habañero or ghost pepper to it! I don't want the whole town thinking I'm a chili-wuss...

If the chili is too hot for a guest's liking, add more cheese to make it creamier.

- 1** In a dutch oven, add oil on high heat. Pat beef dry and season generously with salt and pepper. When shimmering, sear beef for 3 minutes per side. With a slotted spoon, remove beef and set aside.
- 2** Add onion and sauté until translucent, about 5 minutes. Meanwhile, use a wooden spoon to deglaze the pot.
- 3** Add **Spice Blend**, lager, and tomatoes. Simmer uncovered until thickened, about 15 minutes.
- 4** Return beef to pot. Add **Soup Base**. Bring to a boil, then cover and gently simmer for 1 hour, reducing heat as needed. Stir occasionally.
- 5** Add beans and simmer for an additional 30 minutes.
- 6** Remove from heat and stir in vinegar. Serve in bowls with **Garnish**.

SUGGESTED PAIRINGS

CORNBREAD
ROASTED PINEAPPLE | 196
STOUT