Beef Bean and Beer Chili

Jacob · 30/09/2024



Prep Time

1 hr 20 mins

Dificult

Medium

Servings

6

Description

Using beer in chili adds incredible flavor to an underrated summer menu item Bring a big ol thermos of this to a picnic or other warmweather cookout and it will make a great side to those grilled burgers and dogs Just have some insulated cups around and maybe some hot sauce and youll be in business But no matter what season it is I hope you give this beef bean and beer chili a try soon

Ingredients

— - 1 tablespoon vegetable oil - 2 pounds lean ground beef - 1 onion

— diced - 2 teaspoons salt - 3 tablespoons ground ancho chile powder - 3 cloves garlic

— minced - 1 tablespoon ground cumin - 1 teaspoon paprika - 1 teaspoon ground black pepper - ? teaspoon ground cinnamon - 1 (12 ounce) bottle beer - 2 cups water

— or as needed - 1 cup tomato puree - 1 teaspoon unsweetened cocoa powder - ¼ teaspoon dried oregano - ¼ teaspoon ground cayenne pepper - 2 (12 ounce) cans pinto beans

— drained and rinsed well - ? cup diced poblano pepper

Instructions

1. Place a large pot over high heat; drizzle in oil. Cook and stir ground beef
2. onion
3. and salt in hot oil until beef is crumbly and browned and any released liquid evaporates
4. about 4 minutes. Reduce heat to medium-high. Add chile powder
5. garlic
6. cumin
7. paprika
8. black pepper
9. and cinnamon. Cook and stir until mixture begins to darken
10. 3 to 4 minutes. Pour in beer. Add water
11. tomato purée
12. cocoa powder
13. oregano
14. and cayenne; stir well. Bring to a simmer; reduce heat to medium-low and cook for 30 minutes. Stir in beans and poblano pepper. Simmer until peppers are tender and flavors have blended
15. about 30 minutes; add more water if chili becomes too thick. Chef John Chef's Note I used ancho chile powder
16. but any high-quality ground chile pepper will work.I used poblano pepper
17. but a combination of jalapeño and green bell pepper also works great.