Habanero Hellfire Chili

Jacob · 30/09/2024



Prep Time

2 hrs

Dificult

Medium

Servings

8

Description

Tasty chili whose name says it all Note Whole Anaheim peppers are not widely available this ingredient is optional and you can use hot pepper sauce instead

Ingredients

- ½ pound bacon - 1 pound ground round - 1 pound ground pork - 1 green bell pepper
- diced - 1 yellow onion
- diced - 6 jalapeno peppers
- seeded and chopped - 6 habanero peppers
- seeded and chopped - 8 Anaheim peppers
- seeded and diced - 2 cloves garlic
- minced - 1 ½ tablespoons ground cumin - 1 tablespoon crushed red pepper flakes - 3 tablespoons chili powder - 2 tablespoons beef bouillon granules - 1 (28 ounce) can crushed tomatoes - 2 (16 ounce) cans whole peeled tomatoes
- drained - 2 (16 ounce) cans chili beans
- drained - 1 (12 fluid ounce) can beer - 3 ounces tomato paste - 1 ounce chile paste - 2 cups water

Instructions

1. Place bacon in a large soup pot. Cook over medium high heat until evenly brown. Drain excess grease
2. leaving enough to coat bottom of pot Remove bacon
3. drain on paper towels and chop. Brown beef and pork in pot over medium high heat. When meat is browned
4. stir in the bell pepper
5. onion
6. jalapeno peppers
7. habanero peppers
8. Anaheim peppers
9. garlic
10. cumin
11. red pepper flakes
12. chili powder
13. bouillon
14. crushed tomatoes
15. whole tomatoes
16. beer
17. tomato paste
18. chile paste and water. Reduce heat to low and simmer for 45 to 60 minutes
19. stirring occasionally. Add beans and bacon and continue simmering for another 30 minutes.