

Participation Ribbon Chili (it's really good!)

Prepare the day before, reheat and serve.

Ingredients

4 tbsp vegetable oil
2 lbs lean ground beef
1 lb chorizo sausage, casings removed
1 large yellow onion, finely chopped
6 cloves garlic, minced
1 (12 oz) can or bottle of dark beer
1 (28 oz) can peeled and diced tomatoes
1 (6 oz) can tomato paste
1 cup strong black coffee
1 (14 oz) can beef broth
¼ cup chili powder
¼ cup brown sugar
2 tsp dried oregano
2 tsp ground cumin
1 tsp cayenne pepper
1 tsp ground coriander
1 tsp salt
1 tsp black pepper
1 green bell pepper, seeded and chopped
1 red bell pepper, seeded and chopped
1 Anaheim pepper, seeded and chopped
1 jalapeño pepper, seeded and chopped (use kitchen gloves)
1 serrano pepper, seeded and chopped (use kitchen gloves)
1 (15 oz) can kidney beans, drained and rinsed
1 (15 oz) can pinto beans, drained and rinsed

Preparing the Meats:

Heat 2 tablespoons of the vegetable oil over high heat in a large heavy-bottomed saucepan, and brown the beef and the sausage, in small batches if necessary, to get a good brown color. Remove from the pan and set aside.

Now for the Veggies:

Lower heat to medium, and add the remaining oil. Stir in the onions, garlic, Anaheim, jalapeño and serrano pepper and cook, stirring regularly for 10 minutes.

Bring it All Together:

Add back the reserved beef and sausage with the beer, coffee, tomatoes, and tomato paste, and cook until half the liquid has evaporated. Add the chili powder, sugar, oregano, cumin, cayenne pepper, coriander, green, and red pepper and simmer on low heat for 2.5 hours. Stir in the kidney and pinto beans, and cook for another 30 minutes.

Eat Well, Drink Well, Live Well!