

Chili with a Kick

Recipe from Chelsea at www.mmmcafe.blogspot.com

6 slices bacon
2 pounds ground beef
1 large onion, chopped
4 cloves chopped garlic
Kosher salt
1/4 cup chili powder
1Tbs. ground cumin
2 tsp. paprika
2 tsp. dried oregano
2 Tbs. tomato paste
1 6-ounce bottle lager beer
2 tablespoons unsweetened cocoa powder
1 28-ounce can fire roasted tomatoes
2 cups beef broth, plus more if needed
2 15-ounce cans black beans, drained and rinsed
1 tablespoon hot sauce
Shredded cheddar cheese
Sour cream

Cook the bacon in a large saucepan over medium heat until crisp, 6 to 8 minutes per side. Drain on a paper towel-lined plate and let cool, then mince. Pour off all but 1 tablespoon of the bacon drippings from the saucepan and reserve the drippings.

Increase the heat to medium high, add the beef and cook, breaking up the meat with a wooden spoon, until browned, about 8 minutes. Transfer to a plate using a slotted spoon; wipe out the pan.

Heat 1 tablespoon of the reserved bacon drippings in the saucepan over medium-high heat. Add the onion and cook, stirring until translucent, about 5 minutes. Add the garlic and 1 teaspoon salt and cook 2 minutes. Add all spices and tomato paste and cook, stirring, until the tomato paste is brick red, a few minutes. Add the beer and simmer until almost completely reduced, about 3 minutes.

Stir in the beef, cocoa powder, tomatoes, beef broth and beans and bring to a simmer over low heat. Cook, stirring occasionally, until the chili thickens slightly, about 1 hour, 30 minutes.

Stir the hot sauce into the chili and season with salt. Ladle into bowls and top with the crumbled bacon, cheese, and sour cream.

Recipe adapted from Food Network Magazine

Serves 8