



Super Chili

Prep: 30 minutes plus chilling

Cook: 3 hours • Serves: 12

- ¼ cup ancho chili powder or chili powder
 - ¼ cup brown sugar
 - ¼ cup ground coffee
 - 2 tablespoons smoked paprika
 - 1 tablespoon ground cumin
 - 1 tablespoon dried minced garlic
 - 1 tablespoon dried minced onion
 - 1 tablespoon kosher salt
 - 2 teaspoons ground black pepper
 - 4 pounds beef chuck shoulder roast, cut into 5 pieces
 - 4 slices thick-cut bacon, chopped
 - 2 medium white onions, chopped
 - 5 garlic cloves, minced
 - 2 green bell peppers, chopped
 - 2 serrano peppers, seeded and finely chopped
 - 2 tablespoons tomato paste
 - ¼ cup yellow cornmeal
 - 1 bottle (12 ounces) stout beer
 - 1 carton (32 ounces) less-sodium beef broth or stock
 - 1 can (28 ounces) crushed tomatoes
 - 1 bay leaf
 - 2 teaspoons dried oregano leaves
 - 2 cans (15 to 16 ounces each) chili beans, drained
 - 1 can (28 ounces) no salt added diced tomatoes, drained
- Optional garnishes: sour cream, chopped green onions, chopped cooked bacon, chopped cilantro, shredded Cheddar cheese

- 1.** In small bowl, combine chili powder, sugar, coffee, paprika, cumin, dried garlic, dried onion, salt and pepper. Rub all sides of beef with ½ cup coffee mixture; cover and refrigerate at least 1 hour or overnight.
- 2.** In large saucepot or Dutch oven, cook bacon over low heat 10 minutes or until crisp. With slotted spoon, transfer bacon to paper towel-lined plate to drain.
- 3.** In same saucepot with bacon drippings, in batches if necessary, cook beef over medium heat 5 minutes or until browned, turning to brown all sides; transfer beef to plate. In same saucepot, cook half the onions 3 minutes, stirring occasionally; stir in garlic, half the bell peppers, and serrano peppers and cook 3 more minutes. Add tomato paste; cook 2 minutes. Stir in cornmeal; cook 3 more minutes. Add beer and scrape browned bits from bottom of saucepot with wooden spoon; cook 5 minutes.
- 4.** Return beef to saucepot; add broth, crushed tomatoes, bay leaf and oregano. Heat to boiling over high heat; reduce heat to medium-low. Cover and simmer 3 hours or until beef is tender, occasionally skimming fat from surface.
- 5.** With tongs and a fork, shred beef in saucepot; remove and discard bay leaf. Stir in remaining half onions and bell peppers, beans, diced tomatoes and 2 tablespoons coffee mixture; cover and cook 20 minutes. Ladle into bowls and serve with garnishes, if desired.

*Approximate nutritional values per serving:
370 Calories, 11g Fat (4g Saturated), 92mg Cholesterol,
961mg Sodium, 31g Carbohydrates, 9g Fiber, 38g Protein*

Chef tips:

- > Freeze bacon 10 minutes for easier slicing.
- > Remaining coffee rub can be stored in zip-top plastic bag at room temperature for up to 4 months. Use to season steaks, ribs and chicken thighs.