

Jane's Beer Chili with Pork & Beef

2-3 tablespoons olive oil
4 cloves of garlic, finely chopped
2 medium onions, chopped
1 red bell pepper, chopped
1 yellow pepper, chopped
3 tablespoons chili powder
1 tablespoon ground cumin
1 tablespoon chipotle chili powder
1 tablespoon smoked paprika
2 teaspoons dried oregano
1/3 teaspoon cayenne pepper
1 lb. lean ground beef
1 lb ground pork
1 bottle of beer (I used Stella)
1 15 oz. can of black beans, drained
2 15 oz. cans of kidney beans, drained
1 24 oz. can of crushed tomatoes
1 24 oz. can of diced tomatoes
salt & pepper to taste

For serving:

lime wedges
sour cream
shredded sharp cheddar cheese

In a large Dutch oven heat the olive oil over medium heat until it shimmers. Add the onions, and both peppers and saute until softened, then add the garlic and stir so that it does not brown.

Add the chili powder, cumin, chipotle chili powder, dried oregano, and smoked paprika and stir well. Add the ground beef and break it up into small pieces stirring as you go. Do the same thing with the ground pork.

When beef and pork are no longer pink, stir in the beer and the beans. Toss together and add the canned tomatoes, stir well and turn the heat down to simmer. Cook for 1 1/2 hours without a lid. Stir occasionally to make sure it is not sticking on the bottom.

Taste for seasoning and add salt, pepper or more of the spices to suit your taste.

I like to make it one day in advance so that the flavors meld together. Serve with accompaniments as desired.

ENJOY!