



Beef

Joe's What's It Got In It? Chili

Serves 6

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| 4 Tbl olive oil, divided | 1 (14 oz.) can beef broth |
| 2 onions, chopped | 1/4 cup chili powder |
| 4 cloves garlic, minced | 1 Tbl ground cumin |
| 1 lb. Joe's Premium Grind | 1/4 cup brown sugar |
| 3/4 lb. Joe's Hot Italian Sausage | 1 tsp dried oregano |
| 1/2 can Academia Barilla peeled
cherry tomatoes with juice,
(14 oz. can) | 1 tsp cayenne pepper |
| 1 (12 oz.) bottle Blue Moon Beer | 1 tsp ground coriander |
| 1 cup strong brewed coffee | 1 tsp salt |
| 2 (6 oz.) cans tomato paste | 3 (15 oz.) cans kidney beans |
| | 1 serrano or habanero pepper,
chopped (optional) |

1) Warm 2 tablespoons of oil in a large pot over medium heat. Cook and stir the onions, garlic, beef and sausage until meats are browned.

2) Pour in the tomatoes, beer, coffee, tomato paste and broth. Season with chili powder, cumin, brown sugar, oregano, cayenne, coriander, and salt. Add one can of kidney beans. Simmer 2 hours.

Optional: In a medium skillet over medium heat, heat remaining oil. Cook serrano or habanero peppers in oil until just tender, 5 to 10 minutes. Add into pot with Step 2.

3) Stir in remaining 2 cans of beans and cook 45 minutes more.