

Kickass Chili

Ready for an awesome bowl of red? Give this recipe a shot. You will not be disappointed. My apologies to any and all Texans out there, in advance. I know this is far from authentic, but it's very good.



- 4 pounds ground beef
- 1/2 pound bacon
- 4 cups diced yellow onions
- 4 (12-ounce) bottles dark beer
- 2 (28-ounce) cans whole tomatoes, crushed
- 2 tablespoons tomato paste
- 2 tablespoons minced garlic
- 1 chopped fresh chipotle
- 4 (15-ounce) cans mixed beans, drained and rinsed

Flavor Wave 1

- 3 tablespoons chili powder
- 1 tablespoon plus 1 teaspoon hickory smoked kosher salt
- 1 tablespoon ground cumin
- 2 teaspoons Emeril's Southwest Essence
- 2 teaspoons cayenne pepper
- 1 teaspoon ground cinnamon
- 1 teaspoon dried oregano
- 1 bay leaf
- 5 chicken bullion cubes
- 2 teaspoons Morton's Hot Salt

Flavor Wave 2

- 1 tablespoon plus 1 teaspoon dark brown sugar
- 1 ounce (1 square) unsweetened chocolate

Slice the bacon, fry it up in a big chili/stock pot, remove it from the pan and set it aside.

Brown the meat in the same pan, drain, and set aside. While that's cooking, is a good time to get the rest of your ingredients ready.

Add your onions and Flavor Wave 1 to the pot. Cook until the onions start to become translucent. Then add the garlic and chipotles, and cook for a few more minutes.

Put the meat back in the pot, then add the beer. Bring to a mild boil, and cook until the foam subsides.

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Add the crushed tomatoes, tomato paste, and Flavor Wave 2. Bring that to a boil, stirring as you go. You need to be careful not to let that chocolate square burn to the bottom of the pot.

Once it's boiling, reduce to a simmer, and cook for at least 1 hour, stirring occasionally.

Add your beans, and simmer for another 30 minutes. I like to mix up the beans. I usually go with black, pinto, white and red beans (one can of each).

Serve with grated cheese or a plunk of sour cream in the middle.

Variation: Mix up the meat! Many people prefer to forego the ground beef, and go with steak. Others like game meats, such as venison or bison. My personal favorite is 3 lbs of ground beef, and 1 lb of [smoked pulled pork](#).