

Doug Query's Chili Recipe

Big Batch - Make it on a Saturday and feed off of it all weekend like a family of lions working a water buffalo in the Serengeti.

- 1.5lb Course Ground Beef
- 6 Hot Italian Sausage Links, *cut into 10 pieces*
- 8 Cloves Fresh Garlic, *minced*
- 2 Large Onions (any type except red), *small rough dice*
- 1 Large Green Pepper, *small rough dice*
- 2 Jalapeño Peppers, *chopped fine*
*Seeds ok. *the more seeds, hotter the chili*
- 2 Medium Cans Chopped Tomatoes
- 2 Medium Cans Pureed/Crushed Tomato
- 1 Small Can Tomato Paste
- 1 Can Pinto Beans
- 1 Can Kidney Beans
- 1 Can Garbanzo Beans
- 1 Can Sweet White Corn
- 1 Can Good Beer (minus 2-3 ounces)
- 2 Tbsp. Ground Cumin
- 1 Tbsp. Black Pepper
- 1 Tbsp. Kosher Salt
- 1 Tbsp. Dried Oregano
- 1 Tbsp. Smoked Paprika
- 2 Bay Leaves
- Water

In a big ole pot with a little bit of oil, sauté all ground beef and sausage - roughly 6-8 minutes. Meat should be browned on the outside and still pink in the middle.

At this point, add the garlic, onion, green pepper and jalapeño peppers. Cover and cook for five minutes, stirring frequently until vegetables are tender. Add all spices.

Turn heat to low and cook - stirring constantly so that bottom of pot doesn't burn for 5 minutes. This will give the spices time to toast and release all of their lovely and fragrant oils. But don't let them burn, that's not lovely. Give it a big whiff - does it smell like chili?

Deglaze the pot with one can of good beer at this point. Don't use all the beer; save enough to take a good pull off of it. Hopefully you're making this early in the morning. A good pull off a good beer early in the morning is a good thing. Simmer for 2-3 minutes.

Add all canned tomato, garbanzo, sweet corn, beans (add all the liquid from the cans too), and tomato paste at this point. Take one of the chopped tomato cans. Fill with cold water twice and add to chili and stir. Chili should have the consistency of finished chili. If it is still too thick for your tastes, add another can of water, but it will reduce as it cooks. If it gets too thick after cooking, add some more water.

Cook low and slow on a simmer for at least two hours, it's better if you go for three. Serve with chopped onions, sour cream, favorite cheese and crackers.

If you want a smaller recipe, cut this one in half.

Bueno-petito.

