

CHILI WITH BEER

6 lbs. coarsely ground lean chili meat
3 chopped onions
3 T. oil
32 oz. canned tomatoes
24 oz. tomato sauce
4 to 6 minced garlic cloves
3 t. cumin
2 t. paprika
5 T chili powder
1 to @ T. ground red chili peppers
1 oz. unsweetened chocolate or 1 T. cocoa powder
12 oz. beer
1 T. sugar
about 1 qt. water
salt and cayenne to taste
2 to 3 pickled jalapenos (opt.)

Brown meat and onions in oil. Blend together tomatoes and sauce and add. Add remaining ingredients and cook uncovered over low heat, stirring occasionally, for at least 4 hours. Makes about 20 servings.

From: Donna Kummer
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