



»» EMBERS CHILI ««

BEER & RECIPE PAIRING

PREP TIME »» 20 MIN

TOTAL TIME »» 6-8 HRS

INGREDIENTS

- » 1 lbs ground beef
- » 1 lbs ground pork
- » 1 large yellow onion, diced
- » 1 green bell pepper, diced
- » 1 red bell pepper, diced
- » 4 large garlic cloves, minced.
- » 1 tsp sea salt, plus more to taste
- » 1 tsp freshly ground pepper
- » 1 28 oz can diced tomatoes
- » 1 13.5 oz can each of kidney beans, black beans, & pinto beans, drained
- » 2 12 oz cans Embers Mexican Chocolate Porter
- » 1/2 cup chili powder
- » 2 tsp cumin
- » 1 tsp cayenne optional
- » 2 bay leaves
- » 2 tbsp sugar

INSTRUCTIONS »

1. In a large skillet set over medium-high heat, cook the beef, pork, onions, peppers, garlic, salt and pepper. Cook until meat is cooked through, 8-10 minutes.
2. Transfer the meat mixture, along with the beans, tomatoes, beer, chili powder, cumin, cayenne, bay leaves and sugar to a large crock pot. Stir to combine. Set on high for 4 hours or low for 8 hours.

