
KEN'S AWARD WINNING CHILI

Ingredients:

- 2 lbs Ground Beef (Chuck, Venison, etc)
- 1 lb Sweet Italian Sausage
- 1 lb Ground or chopped Brisket
- 12 oz Stewed Tomatoes (fire-roasted)
- 3 oz Salsa Verde
- 8 oz Tomato Paste
- 3 stalks of Celery (diced)
- 1 cup Carrots (minced)
- 1 medium White Onion (large chop)
- 1 medium Red Onion (large chop)
- 1 Red Bell Pepper (large chop)
- 1 Yellow Bell Pepper (large chop)
- 2 tsp Red Pepper flakes
- 1 Jalapeno with seeds (chopped)
- 1 Can Green Chiles
- 3 Packs of McCormick Chili Powder
- 2 tsp Smoked Black Pepper
- 1.5 tsp Smoked Paprika
- 2 TBS Chili Powder
- 1/2 TBS Oregano
- 1.5 tsp Ground Cumin
- 3 TBS fresh Garlic (chopped)
- 1/2 cup fresh Parsley (chopped)
- 1 TBS fresh Cilantro (chopped)
- 2 Bay Leaves (whole)
- 1 TBS Tabasco Chipotle sauce
- 1.5 cups of Beef Bouillon
- 1/2 tsp Liquid Smoke
- 1 pack Espresso coffee (single serving)
- 2 TBS Cocoa Powder
- 8 oz Beer (like Negro Modelo)
- 16 oz Chili Beans
- 1 TBS Worcestershire Sauce
- 2 TBS AP Flour (for Roux)

- 2 TBS Peanut Oil (for Roux)
- 3 TBS MS Spice Co. Beef Blend

Equipment Needed:

- Smoker
- Large pot (Dutch oven or cast iron)
- Copious amounts of beer.

Instructions:

- Season all meats (ground and chopped) with MS Spice Co. Beef Blend, mix them together and spread evenly on a cookie sheet.
- Place the pan into a preheated smoker using medium-flavored wood like Hickory or Post Oak. Smoke for 2-3 hrs at 225 degrees.
- Prepare all vegetables, herbs, etc as directed in the Ingredients list.
- Place the Peanut oil into a large Dutch Oven or Cast Iron Pot and heat on medium. Turn down to low/medium, add the Flour and stir stir.
- Brown the Flour until it is a medium colored brown -- not light, not dark -- right in the middle. This may take up to 30 minutes. (DO NOT BURN. If you do... start over.)
- Add all of your chopped veggies to the Roux except the garlic. Saute until almost translucent and add the garlic.
- Once translucent, add Beef Broth a little at a time and stir.
- Add the Beer and stir. Turn down to low heat.
- Add all of the canned ingredients except the Chili Beans (they go in last). Do not drain the cans.
- Add all of the remaining ingredients to the pot and stir.
- Chop all of the smoked Meat and add to the pot and stir. Then cover.
- Turn heat back up to medium and stir every 5 minutes for 15 minutes. Then bring to a slow rolling boil. Turn down to a simmer (low).
- Stir every few minutes for 15 minutes, getting all the way to the bottom of the pot.
- Let simmer at least 2 hours or longer and turn off.
- Plate and garnish with whatever makes you smile: hot sauce, cheese, chopped onions, jalapenos, sour cream, corn chips -- and yes, even cooked elbow macaroni. ENJOY!

Chef's Note:

This chili is always better on day 2. If refrigerating, let it cool as much as possible before putting in the fridge. If freezing, make sure it is completely cooled first. Place saran wrap directly on top of the chili before putting the lid on to prevent freezer burn.