



WILLY'S CHILI



Day Before: Place 2 packages of frozen Tenleytown Meat in refrigerator to defrost for 24 hours. Bring to room temperature before cooking.

Prep Time: **10 minutes** Cook Time: **1-2 hours**

- 1 pound each Tenleytown Meat Company **ground beef** and **stew meat**
- 2 cans each **great northern, chili flavored pinto, and black beans** (15 oz ea.), rinsed and drained
- 1 can **sweet corn**, rinsed and drained
- 1 can **crushed tomatoes** (28 oz)
- 1 can **tomato paste** (6oz)
- 1 **onion**, chopped
- 5-7 **garlic** cloves, minced
- 1 **red pepper** diced
- 1 **carrot**, diced
- 1 bottle **dark beer**
- 1 oz **chili flavored dark chocolate**
- up to 2 cups **beef stock** (optional)
- 1 tablespoon **cumin and oregano**
- 1 teaspoon **chipotle chili seasoning**
- salt** and **pepper** to taste

~~~**OPTIONAL**~~~

Crushed Red Pepper and/or Cayenne Pepper, to taste

Heat a large **skillet over medium heat** and sauté **onion, garlic, red pepper, and carrot** for 3-5 minutes. Add **stew meat** for 2 minutes, then add the **ground beef** and **spices** and cook until stew meat is cooked all the way through and ground beef is **browned**.

Combine **beef** and **vegetable mixture** in a large stockpot with all **remaining ingredients** and cook over medium-high heat for 10 minutes, uncovered. Mix well, cover, and **simmer** over low heat for **1-1.5 hours**, adding optional **beef stock** to reach desired consistency.

~~~**TOPPING SUGGESTIONS**~~~

Chopped fresh cilantro, cheese, avocado, and sour cream

makes 8-10 servings



PEOPLE



PLANET



COMMUNITY



COMPANY