

Randy's Prize Winning Chili

- 1-pound ground beef
- ¾ to 1-pound tender steak or stew meat, cubed 1/4 inch
- 1 cup chopped yellow onion
- 1 can (4 ounces) hot diced green chilies
- 2 Tablespoons minced garlic
- 1 can (10 ounces) diced tomatoes, undrained
- 1 can (12 ounces) tomato paste
- 1 cup brewed coffee
- 1 can (14.5 ounces) beef broth
- 1 Tablespoon Worcestershire sauce
- 12 ounces dark beer

Preparation Time: 45 minutes

Simmering Time: 1 ½ hours

Yield: 6 servings

Dry Ingredients:

- ½ cup brown sugar
- 1 Tablespoon unsweetened cocoa powder
- 3 ½ Tablespoons chili powder
- 2 teaspoons ground cumin
- 1 teaspoon ground cayenne pepper
- 1 teaspoon ground coriander
- 1 teaspoon oregano
- ½ teaspoon basil
- 1 teaspoon salt

You will need a small bowl and a 4-quart soup pot or Dutch oven.

Note: I usually mix the dry ingredients together after step 3 while I am waiting for the vegetables to soften. If you prefer, you can mix them before you start and set them aside.

1. Spray the pot or Dutch oven with nonstick spray.
2. Brown the ground beef in the pot, breaking it into small pieces with a meat chopper. If you are using fresh steak, add this to the ground beef while it is browning until all the meat is browned, then drain the grease from the pot. If your steak is already cooked, drain the grease from the ground beef before adding the cooked steak to the pot.
3. Add the onions, green chilis and garlic to the meat. Stir and continue cooking on low until the vegetables are softened.
4. If you have not mixed the dry ingredients together, do so now. Set aside.
5. Add the diced tomatoes, tomato paste, coffee, beef broth, Worcestershire sauce and dark beer to the pot (having no more than two swallows of the beer before adding it). Stir this thoroughly under low-medium heat.
6. Add the dry ingredient mixture to the chili. Stir thoroughly.
7. Simmer the chili for 1 ½ hours.
8. If you choose to add the chili beans, add them during the last 30 minutes of simmering time.
9. Add hot pepper sauce if it's still not spicy enough for you.

Substitutions:

- You can dice fresh green chili peppers instead of using canned.

Additions/Options:

- For an increased yield, add 1 can (16 ounces) chili beans
- For a finishing touch, serve with shredded cheese and diced onions.