

The Best Chili

makes 14 cups - easily serves 12

Ingredients:

1 large yellow onion, diced
1/2 t. sea salt
1 c. medium-bodied beer (we like Newcastle for this)
3 - 15oz cans vegetarian chili beans
1 - 15 oz can black beans, drained and rinsed
4 - 15 oz cans diced tomatoes
1 T. chipotle & adobo sauce
1 t. ground cumin
1 t. dried oregano
1/4 t. ground chipotle chili powder
1/3 c. ground cornmeal
2/3 c. water



Directions:

Dry sauté the onion in a large pot with sea salt until translucent.

Once the onions are softened and translucent, pour in the beer, followed by the beans and tomatoes. Scrape up and bits left by the onions.

Add the chipotle & adobo sauce, cumin, oregano, and chipotle powder and stir in, combining throughout.

Bring the chili up to a simmer, stirring frequently.

Once the chili is simmering, combine the cornmeal and water in a small bowl with a wire whisk and then pour into the chili, stirring while adding. Cook at a simmer for an additional 15 minutes, stirring frequently, to allow the cornmeal to thicken the chili.

About the recipe...

To make the chipotle & adobo sauce, buy a can of chipotle peppers in adobo sauce, dump the entire contents into your blender, and puree. The sauce makes a delightful condiment and will keep in your fridge for a long time. Try it on bean burritas and added to other Mexican fare for a smokey kick, but go easy as it really packs a wallop.

If you only have regular canned beans instead of chili beans, just use any combination of beans from your cupboard and add 1-2 tablespoons of chili powder with the seasonings.