

Zesty Chorizo Alehouse Chili



2LBS GROUND CHORIZO

6 SLICES BACON

1 SWEET ONION, CHOPPED

6 (OR MORE) CLOVES OF GARLIC, MINCED

4 TBSP SALTED BUTTER

1 CAN (4OZ) DICED JALAPENOS

**1 2OZ DARK BEER (I USED WEIHENSTEPHANER
HEFEWEISSBIER DUNKEL)**

2 CUPS LOW-SODIUM BEEF BROTH

2 CANS PETITE DICED TOMATOES

1 (6OZ) CAN TOMATO PASTE

2 CANS PINTO BEANS, ONE DRAINED ONE NOT

1 CAN BLACK BEANS, UNDRAINED

2TSP SMOKED PAPRIKA

1 / 2TSP CUMIN

A SPRINKLE OF ACCENT SEASONING

2 TBSP DARK BROWN SUGAR

- 1. DICE BACON INTO SMALL PIECES, FRY TILL COOKED TO YOUR PREFERENCE AND SET ASIDE**
- 2. IN A LARGE POT OVER MEDIUM HEAT, COOK THE CHORIZO TIL BROWNEED AND COOKED THROUGH. ADD THE DICED ONION, GARLIC AND JALAPENOS UNTIL ONIONS ARE SOFTENED. TURN HEAT UP TO MEDIUM HIGH.**
- 3. ADD IN THE ALE, LETTING IT COOK IN WITH THE CHORIZO FOR ABOUT 10 MINUTES TO COOK OUT MOST OF THE ALCOHOL**
- 4. ADD IN BEEF BROTH, TOMATOES, TOMATO PASTE, BEANS, BUTTER, BACON, BROWN SUGAR & SEASONINGS.**
- 5. BRING IT TO A STRONG SIMMER AND SIMMER UNTIL IT HAS REACHED A THICK, HEARTY CONSISTENCY.**
- 6. TOP WITH YOUR FAVORITE TOPPINGS AND ENJOY!**

