BEST CHILI RECIPE

INGREDIENTS

- 4 CLOVES OF GARLIC, CHOPPED
- 2 MEDIUM ONIONS, FINELY CHOPPED
- 1 RED BELL PEPPER, CHOPPED
- 1 YELLOW BELL PEPPER, CHOPPED
- 3 TBSPS. CHILI POWDER
- 1 TBSP. GROUND CUMIN
- 1 TBSP. CHIPOTLE CHILI POWDER
- 2 TBSPS. DRIED OREGANO
- 1 TSP. SMOKED PAPRIKA
- SALT AND FRESHLY GROUND BLACK PEPPER
- 6 SLICES THICK-CUT APPLEWOOD SMOKED BACON, CUT INTO 1/2" PIECES

BEST CHILI RECIPE

INGREDIENTS, CANHA-TINUED

- 1 LB. 85% LEAN GROUND BEEF
- 1 LB. GROUND BISON
- 1 C. BEER (RECOMMENDED: BUDWEISER)
- 1 (15 OZ.) CAN BLACK BEANS, Drained and Rinsed
- 1 (15 OZ.) CAN KIDNEY BEANS, Drained and Rinsed
- 1 (24 OZ.) CAN CRUSHED SAN MARZANO TOMATOES
- 1 (24 OZ.) CAN DICED SAN MARZANO TOMATOES, WITH JUICE
- LIME WEDGES, FOR GARNISH
- SOUR CREAM, FOR GARNISH
- SHREDDED CHEDDAR, FOR GARNISH
- SLICED SCALLIONS, FOR GARNISH

DIRECTIONS

1. In large heavy-bottomed dutch oven cook the bacon over medium heat until lightly crisp, stirring occasionally.
2. Once the bacon is browned, add the garlic, onions, bell peppers, chili powder, cumin, chipotle chili powder, oregano, and smoked paprika and season with salt and pepper to taste.
3. Cook until the vegetables are tender and seasonings are aromatic.
4. Add the beef and break it up with a wooden spoon.
5. Once beef is broken up and beginning to brown, add the bison. Break up with wooden spoon like the beef and brown until no longer pink, roughly 4 minutes.
6. Stir in the beer and beans. Toss together, then add the crushed and diced tomatoes.
7. Turn the heat down to low and simmer for 90 minutes to 3 hours.
8. Taste for seasoning and add salt and pepper, if necessary.