 *The Rustic Heart*

Spicy Chili

Ingredients

1 Lb Ground Beef

1 Lb Ground Pork

1 Cup Onions - Chopped

1 Cup Bell Peppers – Chopped

2 TBSP Olive Oil

1 Bottle Beer

1 15.5 oz cans Beans (kidney, pinto, small red – your choice)

1 6oz Can Tomato Paste

1 10 oz can Ro-Tell Tomatoes with green chilies

1 14.5 oz can diced Tomatoes

2 TBSP Chili Powder

1 TBSP Cumin

1 TBSP Paprika

1 tsp Oregano

1 Envelope Beef Bouillon

1 TBSP Unsweetened Cocoa Powder

½ tsp Black Pepper

Instructions

Brown the beef and pork over medium heat in a large stockpot. Season the meat with salt while it is browning. Once the meat is cooked, remove it from the pot and set aside. If there is not enough grease, add 2 tablespoons olive oil and add the onions and peppers. Saute them until they are soft. Add the tomato paste and cook for 2 minutes. Add the Ro-Tel, the diced tomatoes and the beer. Cook over medium-low heat for 10 minutes. Add the meat back to the pot. Stir.

Add the chili powder, cumin, paprika, oregano, beef bouillon, cocoa and pepper. Rinse and drain the beans and add them to the pot. Simmer for 30 minutes. Season with salt as needed.