

## Bob's 2003 Chili Cook-Off Recipe



### Ingredients

- |           |   |
|-----------|---|
| 1 lb.     | Ground beef (Do Not Use <b>Lean</b> Meat)             |
| 1.5 lb    | Top sirloin / top round (3/8" cubes)                  |
| 2         | Green bell peppers (3/8" chop)                        |
| 2         | Large red onions (diced)                              |
| ¼ cup     | Fresh cilantro (finely chopped ; about ½ of a bundle) |
| 10 cloves | Garlic  |
| 3         | Beef bullion cubes                                    |
| 1 Bottle  | Red Hook Ale  |
| 3 TBS     | Dark chili powder                                     |
| 2 TSP     | Cumin   |
| 2 TSP     | Salt  |
| 2 TSP     | Ground black pepper                                   |
| 1 TSP     | Paprika   |
| 1         | 15oz can kidney beans (drained)                       |
| 1         | 15oz can black beans (drained)                        |
| 2         | 15oz cans chili beans (drained)                       |
| 2         | 15oz cans stewed Italian tomatoes (rough chop)        |

### Preparation

In a 12 qt pot, brown ground beef first.

Add top sirloin and continue to brown.

After all of the meat has browned, add the beer and bullion cubes. Cook down until almost all liquid has evaporated, then add all of the dried spices.

Cook an additional 3-5 minutes until the meat is well coated.

Add garlic and all of the canned ingredients.

Cook for 10-15 minutes, stirring at least every 5 minutes.

Add bell peppers, onions and cilantro.

Cook for 45 minutes over low-medium heat, stirring at least every 5 minutes to avoid burning.