

COWBOY CHILI

INGREDIENTS

3 pounds chopped sirloin beef (not ground -- I buy a skirt steak and pulse through the food processor)
1 pound (3-4 links) andouille sausage
Kosher salt and freshly ground black pepper
2 tablespoons canola oil
1 red bell pepper, diced
1 yellow bell pepper, diced
1 yellow onion, diced
2 tablespoons garlic, finely minced
1 tablespoon chili powder
1 tablespoon paprika
1 teaspoon cayenne
1 1/2 teaspoons ground cumin
1 1/2 teaspoons ground coriander
1 teaspoon dried thyme
12 ounces (1 1/2 cups) medium lager beer
1 cup whole, peeled, canned tomatoes and their juices
1/2 cup tomato paste
3/4 cup drained red kidney beans
4 tablespoons siracha sauce (more or less to taste)

to garnish

shredded cheddar cheese
sour cream
chopped scallions, white and light green parts

DIRECTIONS

Preheat oven to 350F.

In a large dutch oven, heat one tablespoon of oil over medium high heat until shimmering. Brown the sausage and then remove from the pot with a slotted spoon. Then brown the chopped sirloin, stirring, until no pink remains. Remove as well and set aside. Discard the fat.

Add the remaining oil and when hot, add the peppers and onion and sauté until the onions are translucent, 4-5 minutes. Add the garlic and sauté for 30 seconds, until fragrant. Then add the chili powder, paprika, cayenne, cumin, coriander, and thyme. Cook, stirring, for 2-3 minutes more.

Add the lager, tomatoes and their juices, and tomato paste and bring to a simmer. Return the meat to the pot and add the kidney beans and siracha sauce, and bring up to a boil. Put on the lid and transfer to the oven. Let the chili simmer in the oven for 45 minutes to 1 hour until thoroughly cooked and the flavors come together. Remove from the oven and let cool for a few minutes while you prepare the garnishes. Re-season with salt and pepper as necessary.

Serve the chili with shredded cheese, sour cream, and scallions.