



Beef, Bean, & Beer Chili



10 MIN
PREP TIME



70 MIN
COOK TIME



6
SERVINGS

Ingredients

- **1 tablespoon ground cumin**
- 1 tablespoon vegetable oil
- 2 pounds lean ground beef
- 1 onion, diced
- 2 teaspoons salt
- 3 cloves garlic, minced
- 1 teaspoon paprika
- 1 teaspoon ground black pepper
- $\frac{2}{3}$ cup diced poblano pepper
- 1 cup tomato puree
- $\frac{1}{8}$ teaspoon ground cinnamon
- 1 (12 ounce) bottle beer
- 2 cups water, or as needed
- 1 teaspoon unsweetened cocoa powder
- 3 tablespoons ground ancho chile powder
- $\frac{1}{4}$ teaspoon dried oregano
- $\frac{1}{4}$ teaspoon ground cayenne pepper
- 2 (12 ounce) cans pinto beans, drained and rinsed well

Instructions

1. Place a large pot over high heat; drizzle in oil. Cook and stir ground beef, onion, and salt in hot oil until beef is crumbly and browned and any released liquid evaporates, about 4 minutes.
2. Reduce heat to medium-high. Add chile powder, garlic, cumin, paprika, black pepper, and cinnamon. Cook and stir until mixture begins to darken, 3 to 4 minutes.
3. Pour in beer. Add water, tomato purée, cocoa powder, oregano, and cayenne; stir well. Bring to a simmer; reduce heat to medium-low and cook for 30 minutes.
4. Stir in beans and poblano pepper. Simmer until peppers are tender and flavors have blended, about 30 minutes; add more water if chili becomes too thick.
5. Serve and enjoy!

Enjoy!