

Chili Pat's Famous Beef and Pork Chili

Servings: 6

Source: Food Network Patrick and Gina Neely

Ingredients

- 6 slices thick-cut smoked bacon, cut into ½ inch pieces
- 4 cloves garlic, finely 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 tsp dried oregano
- 1 tbsp smoked paprika
- salt and freshly ground black pepper
- 1 lb 85% lean ground beef
- 1 lb ground pork
- 1 cup 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 tomatoes
- 1 24 oz can diced tomatoes with juice
- lime wedges, cheddar cheese, scallions etc, for garnish

Method

In large heavy-bottomed Dutch oven, cook the bacon over medium heat until lightly crisp, stirring occasionally. 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.

Cook until the vegetables are tender and seasonings are aromatic. Add the beef and break it up with a wooden spoon. Once beef is broken up and beginning to brown, add the pork. Break up with wooden spoon like the beef, and brown, until no longer pink, roughly 4 minutes.

Stir in the beer and beans. Toss together, then add the crushed and diced tomatoes. Turn the heat down to low and simmer for 1½ hours. Taste for seasoning and add salt and pepper, if necessary. Transfer the chili to serving bowls and garnish with lime wedges, sour cream, shredded cheese, and sliced scallions.

Notes

Frank made this one. Because our Dutch oven was not quite big enough, he browned the meats separately, fearing they wouldn't brown if all done together. This worked but added time.

This is a delicious, very hearty recipe. We served it over rice the first night and then in individual casserole bowls the second night, covered with cheddar cheese with a few tortilla chips standing upright in the bowls and baked in the oven. Very fun eating and very filling. I think this would be a great taco filler or base for Nachos, too.