

Chili, Hildebrant Style

- 2 tbsp **Vegetable Oil**
- 2 small **Sweet Onions**, chopped
- 1 **Red Onion**, chopped
- 4 cloves **Garlic**, minced
- 1 lb lean **Ground Beef/Sirloin**
- 1 lb **Beef Sirloin**, cut to 1" cubes
- 12 fl oz **Porter Beer**
- 1 cup strong, black **Coffee**
- 2 (6 oz) cans **Tomato Paste**
- 1 (14 oz) can **Diced Tomatoes**
- 1 (14 oz) can **Beef Broth** (low sodium)
- $\frac{3}{4}$ cup **Brown Sugar**
- 3 tbsp **Chili Sauce** (Sriracha or other)
- 4 tbsp **Chili Powder** (of your choice)
- 1 tbsp **Ground Cumin**
- 1 tbsp + 2 tsp **Cocoa Powder**
- 1 tsp **Oregano**
- 1 tsp **Cayenne Pepper**
- 1 tsp **Ground Coriander**
- 1 tbsp **Sea Salt**
- 1 tbsp freshly **Ground Pepper**
- 4 (15 oz) cans of **Kidney Beans**
- 4 fresh **Jalapenos**, seeded and chopped
- White Flour** for coating Sirloin

1. Heat vegetable oil in large Dutch oven or stock pot over medium to medium high heat.
2. Dredge the cubed beef sirloin (or a similar cut) in the flour. Coat well.
3. Add the flour coated sirloin to the pot once oil gets close to smoking point. Brown the meat well, but do not cook through.
4. Add the ground beef, onions and garlic to the sirloin. Cook for approx. 10 min or until the onions are tender.
5. Pour off any excess fat, careful to not lose the good juices
6. Turn heat down to medium and add the diced tomatoes with juice, tomato paste, beer, coffee and beef broth. Mix well.
7. Once the ingredients have been heated through, and begin to cook, add the remaining ingredients, reserving 2 cans of beans for later.
8. Reduce heat the low and simmer covered for 1 ½ to 2 hours.
9. Add the remaining 2 cans of beans and allow chili to simmer for another 30 minutes.

Notes: Removing fat, step 5: If you are real ambitious you can pour all the juices into a container, refrigerate, skim the collected fat from the top, and return the juices to the pot. The beer should not be a stout; beers like Guinness sound like a good idea, but tend to leave a slightly metallic aftertaste when cooked. Use a brown beer if not a porter. Using a low sodium broth/stock allows you to better adjust the salt level yourself. You can add more stock toward the end of cooking to adjust to your desired thickness. You can also used a three bean/mixed bean instead of just kidney beans. The coffee and cocoa powder are important, don't omit these.