



## **Black Bean Chili**

4 26.5 oz. cans of black beans, rinsed and drained  
1 14.9 oz. can Guinness beer  
2 lbs. ground beef  
1 12 oz. package hickory smoked bacon, chopped  
1 large yellow onion, chopped  
1 large sweet red onion, chopped  
7 cloves garlic, finely diced  
1 red bell pepper, deseeded and chopped  
1 green bell pepper, deseeded and chopped  
1 jalapeno pepper, deseeded and finely diced  
3 tbs. chili powder  
3 tbs. ground cumin  
½ tsp. crushed red pepper  
1 6 oz. can tomato paste  
1 14 oz. can of beef broth  
1 24 oz. jar of salsa  
1 cup sour cream  
½ cup fresh cilantro, chopped  
3 green onions, finely diced  
Juice from ½ lime

### **Preparation:**

1. In a blender, puree 1 ½ cans of the black beans and ½ the can of beer. Remove from blender and place in a large bowl. Repeat.
2. In a large pot, brown the ground beef, crumbling the beef as it cooks. When done, remove the beef from the pot to the bowl, and drain the fat.
3. In the same pot, cook the chopped bacon until not quite crisp. When done, remove the bacon pieces to a paper towel to drain the fat from the pieces, and also drain the fat from the pot.
4. Now add the onions, garlic and peppers to the pot, and cook until the onions are translucent.
5. Add to the pot the pureed beans and beef, the bacon and the final can of whole beans. Then add in the tomato paste, salsa, beef broth and spices, and mix together. If it seems like it needs more liquid, add a bit more broth or beer. Bring to a boil and let simmer for about an hour.
6. Let cool on the stove, and skim any excess fat off the top. Mix together the sour cream, cilantro, green onions and lime juice. Then reheat and serve the chili, topping each serving with a dollop of the sour cream mixture.

Serves about 24 for a party.

We made this for Halloween this year, and brought it over to a friend's house. The pureed beans add some thickness, and the bacon brings some nice flavor to the chili. A big fruity, jammy Zinfandel would be great with this. Very American, chili and Zinfandel.

Recipe developed October 09 by Larry. Enjoy!