

Best Chili Ever

Stephanie Collins

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| 2 tsp. oil | 1 tsp. oregano |
| 2 onions, chopped | 1 tsp. cayenne pepper |
| 3 garlic cloves, minced | 1 tsp. coriander |
| 1 lb. ground beef | 1 tsp. salt |
| 1 lb. beef sirloin, cubed | 1 tsp. chili powder |
| 1 can (14 ½ oz.) diced tomatoes | 4 cans (15 oz. each) red kidney beans, divided |
| 1 can dark beer | 4 chile peppers, chopped (<i>I actually use canned</i> |
| 1 cup brewed strong coffee | <i>chipotle peppers in adobe</i> |
| 2 cans (6 oz. each) tomato paste | <i>sauce and purée it; I use 2</i> |
| 1 can beef broth | <i>Tbsp., but you can use</i> |
| ½ cup brown sugar | <i>more, depending on how</i> |
| 3 ½ Tbsp. chili sauce | <i>spicy you want it)</i> |
| 1 Tbsp. cumin | Fritos |
| 1 Tbsp. cocoa | Cheese of choice, any amount |

Heat oil. Cook onions, garlic, and meat until brown. Add tomatoes, beer, coffee, tomato paste, and beef broth. Add brown sugar and all spices. Stir in 2 cans of kidney beans and peppers. Reduce heat and simmer for 1 ½ hours. Add remaining 2 cans of kidney beans and simmer for another 30 minutes. Top each serving with Fritos and cheese.