Best Chili Recipe

Ingredients

- 2 ½ lbs. Lean ground chuck
- 1 lb. Lean ground pork
- 4 garlic gloves, finely chopped
- 8 oz Hunt’s tomato sauce
- 1 cup water
- 1 can beer (12 oz)
- 3 tablespoons chili powder
- 2 tablespoons instant beef bouillon (or 6 cubes)
- 2 tablespoons ground cumin
- 2 teaspoons paprika
- 2 teaspoons oregano leaves
- 2 teaspoons sugar
- ½ teaspoon ground coriander
- 1 teaspoon unsweetened cocoa
- ½ teaspoon hot sauce
- 1 teaspoon cornmeal
- 1 teaspoon flour
- 1 teaspoon warm water
- 1 large can of Hanover dark red Kidney Beans

Directions

1. In a large saucepan, brown 1 ¼ lbs of the ground meat mixture (beef and pork). Drain the fat.
2. Remove meat (beef and pork). Brown the rest of the ground meat mixture, and drain all but 2 tablespoons of the fat.
3. Add the garlic and onion, and cook and stir until tender.
4. Add the other half of the meat and the tomato sauce, water, beer, chili powder, bouillon, cumin, paprika, oregano, sugar, coriander, cocoa, and hot sauce. Mix well.
5. Drain liquid from kidney beans, and save.

6. Add beans to chili and mix well. (Use saved bean liquid if chili seems too dry)
7. Bring to a boil, and then reduce heat and simmer covered for 2 hours.
8. In a small bowl, stir together the cornmeal and flour. Then add the warm water and mix well.
9. Stir into chili and cook, covered, for an additional 20 minutes.

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