

Granite Plate Chili

Ingredients

- 4 slices Bacon
- 2 Large Onions, chopped
- 4-5 Cloves Garlic, minced
- 1 Green Bell Pepper, chopped
- 1 Carrot, chopped
- 1-1.5 lbs Ground Beef
- 1 Hot pepper, chopped fine (jalapeno, or similar)
- 1 Dried Passilla Chili Pepper
- 2 28oz cans Diced Tomato
- 1 6oz can Tomato Paste
- 2 15.5oz cans Red Kidney Beans
- 1 19oz can Black Beans
- 1 12oz Bottle of Beer
- 2 Tbsp Chili Powder
- 3/4 tsp Cumin
- 1/4 tsp Cayenne (or to taste)
- 1/2 tsp Marjoram
- 1 Bay Leaf
- Favorite Hot Sauce, to taste (We like Chipotle Tobasco)
- Salt & Pepper to taste

Directions

In large heavy pot, cook bacon until crisp. Remove bacon and set aside. Sauté onions in bacon drippings until they go translucent. Add garlic, peppers, and carrot and saute with onions. In separate pan, brown ground beef, pour off drippings, then add meat and crumbled bacon to sautéed vegetables.

Add Chili powder, cumin, cayenne, marjoram, and bay leaf. Stir and cook at low temperature for 5 mins to allow flavors to blend. Add most of a bottle of a decent beer or ale and simmer 5 minutes more.

Remove stem and seeds from dried passilla chili pepper, cut into thin strips and chop those into small bits. Heat chopped Passilla chili in dry pan until it releases its aroma and then add into pot with other ingredients.

Add diced tomato, tomato paste, and beans and bring to a simmer. Allow to simmer at lowest possible heat for an hour or more (longer is better if you can keep heat low). Add more beer if it seems too thick. Drink whatever beer you don't use.

Serve over rice with some chopped onions and your favorite hot sauce on the side. Be sure to have some extra bottles of whatever beer you used to enjoy with your meal.