

SMOKIN' SANTA FE CHILI



Ingredients:

1½	Pounds	Ground Beef
1	Large	Onion, peeled & chopped
1	Large	Green Pepper, seeded chopped
2	Tablespoon	Garlic, chopped
1	Tablespoon	Epazote (Mexican herb similar to cilantro)
3	Tablespoons	Chili Powder
2	Tablespoon	Ground Cumin
3	Tablespoon	Whole Cumin, toasted and ground
¼	Cup	Liquid smoke
1	Teaspoon	Smoked Sea Salt
1	6 oz. can	Tomato Paste
2	15½ oz. cans	Black Beans
1	7½ oz. can	Chipotle Peppers in Adobo Sauce (to taste)*
5	Cups	Beef Stock
2	15½ oz. cans	Pork & Beans (divided)
1	15½ oz. can	Dark Red Kidney Beans
1	15½ oz. can	Light Red Kidney Beans
3	10 oz. cans	Diced Tomatoes w/ Green Chilis
1	15½ oz. can	Corn

Directions:

1. Brown ground beef, onion and green pepper in stock pot or dutch oven until beef is no longer pink. Add chopped garlic and saute 2 minutes. Add epazote, chili powder, ground cumin, ground toasted cumin, liquid smoke, pureed chipotle pepper in adobo, and salt.
2. Put tomato paste, 1 can Pork & Beans & beef stock in blender. Puree until smooth. Add to ground beef mixture, along with remaining ingredients.
3. Simmer on low, uncovered, for 2 – 2½ hours, stirring frequently.

* For this size batch, I would use about 2 tablespoons pureed Chipotle Peppers. The remainder can be frozen for use in another recipe.