Woodhouse Chili

Serves 10 to 12

2 pieces bacon, cut into batons (little pieces)
2 lbs. beef stew meat cut into 1” cubes
fine sea salt
1 onion, diced
6 cloves garlic, peeled and minced
3/4 cup diced green bell pepper
2 jalapeño peppers, seeded and minced
2 Serrano peppers, seeded and minced
1 – 12 oz. bottle beer (I used Heineken)
1 - 28-oz. + 1 14.5-oz. can fire-roasted diced tomatoes
1 tbsp. chili powder
2 tsp. smoked paprika (I use Chiquilin Pimenton Ahumado)
1 tsp. ground cumin
1 tsp. Lawry's Seasoned Salt
2 oz's. 90% dark chocolate, chopped finely
water to cover

Optional Ingredients

1 can black beans
1 can pinto beans
tortilla chips
grated cheddar cheese (or cheese of choice)

In a 4 ½ quart pot, fry the bacon until crisp. Remove the bacon and set aside to put back in later. Remove all but one teaspoon of the bacon fat, reserving the rest of the fat. With the heat on high, add one third of the beef, salt it and brown it. You want it to be brown on all sides, but I don't get too carried away with every single side. Just stir it about every now and then.

Remove the beef to a bowl, add one teaspoon of the reserved bacon fat to the pot and salt and brown the next third. Continue until all the beef is browned and removed to the bowl. Add a little more bacon fat to the pot and add the onions and garlic, sprinkling with a little more salt. Reduce the heat to medium-high and sauté the onions until softened. Add all the peppers. Sauté a minute or two, then add the beer. Bring to a boil, then add the tomatoes, chili powder, paprika, cumin, seasoned salt, chocolate, and the reserved bacon. Stir to combine, then dump the meat back in. If you need more liquid to make sure the meat is

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covered, add some water. Bring to a boil, then cover the pot and turn down the heat to as low as it can go (if you are a crock-pot fan, you can put this in on low for 8 hours). Simmer for about two hours, or until the meat is tender. If you are a bean lover, add the beans now and heat through.

To serve, put a small handful of tortilla chips in the bottom of your serving bowls, smash them into smaller bits, then pour chili on top. Sprinkle some cheese over the top and grab some spoons!

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