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Buy the *Certified Angus Beef*<sup>®</sup> brand – *Angus beef at its best!*<sup>®</sup>

## Beer Chili

Serves 8-10 (makes about 15 cups)

### Ingredients

- 3 pounds *Certified Angus Beef*<sup>®</sup> sirloin tip roast, cut into 1/2-inch cubes
- 1/4 cup olive oil
- 3 medium onions, chopped
- 4 cloves garlic, minced
- 3 jalapeño peppers, seeded and chopped
- 1 poblano chile, roasted, peeled, seeded and chopped
- 1 green bell pepper, seeded and chopped
- 1 tablespoon ground cumin
- 1 tablespoon dried oregano
- 1/4 cup chili powder
- 1 tablespoon paprika
- 1 1/2 teaspoons dry thyme
- 1 (12-ounce) bottle dark beer
- 1 (28-ounce) can chopped tomatoes
- 3 tablespoons tomato paste
- 1 (14-ounce) can black beans, drained and rinsed
- 1 (4-ounce) can chopped green chilies
- Salt and pepper to taste
- Optional toppings: shredded cheese, diced green pepper, onion, sour cream or avocado slices



### Instructions

1. Heat oil in large, heavy pot over medium-high heat. Season sirloin tip cubes with salt and pepper. Brown in two batches for 3 to 4 minutes per batch; set beef cubes aside once browned.
2. Add onions, garlic and peppers to pot. Cook 3 to 5 minutes over medium heat. Return beef cubes to pot and stir in cumin, oregano, chili powder, paprika and thyme. Cook 2 to 3 minutes. Add beer and scrape bottom of pot clean; bring to a boil and allow foam to subside, about 1 minute.
3. Add tomatoes and tomato paste; stir well and bring to a boil. Lower heat, cover and simmer for 2 hours stirring occasionally.
4. Add beans and green chilies; cook an additional hour. Season to taste with salt and pepper if desired.
5. Serve Beer Chili with your choice of toppings. Cornbread is also an excellent accompaniment.