



## **Bestest Darndest Chili**

- 1 TBS butter or olive oil
- 2 medium onions (I was chop happy and used 3!)
- 4 carrots, peeled and chopped
- 5-7 garlic cloves
- 1 lb beef filet tips or tenderloin, cubed into tiny 1" pieces
- 2 lbs ground beef
- 4 chipotle peppers in adobo sauce + a generous spoonful of the sauce (use 2 peppers and no sauce if you can't stand the heat!)
- 3 TBS chili powder
- 2 TBS cumin
- 2 TBS oregano
- 1 tsp garlic powder
- 1 28-oz can diced tomatoes (I use Muir Glen Fire Roasted)
- 1 6-oz can tomato paste
- 2 - 3 [Shiner Bock](#) beers
- 1 TBS Worcestershire Sauce
- 1 TBS ketchup
- 1 TBS balsamic vinegar
- 2 TBS brown sugar

Saute the onions and carrots in butter or olive oil until soft and translucent. Add garlic and continue to sauté for a minute longer. Add beef and cook until browned. Add chipotle peppers, chili powder, cumin, oregano, and garlic powder. Stir until well combined and fragrant. Add diced tomatoes, tomato paste and one bottle of beer. Stir until well combined. Add Worcestershire Sauce, ketchup, balsamic vinegar and brown sugar. Stir, bring to a boil and reduce heat to low. Simmer for several hours. After about 2 hours I added another beer to boost the flavor and keep the consistency just right.

Husband and I split the third beer to chase the heat of this bestest darndest chili!