



Award-Winning Chili

YIELD: 1 Liter

| | |
|--|-----------------------|
| Ground Beef | 1 Lbs. |
| Ground Pork | ¼ Lb. |
| Diced Ny Strip loin | 1 Lb. |
| Chorizo Sausage (Ground) | 1 Lb. |
| Clarified Duck Fat | 1 Cup. |
| Double Smoked Bacon | ¼ Lb. |
| Red, Green & Yellow Peppers | 1 Each. |
| Pablano Peppers (Diced) | 1 Each |
| Onion | 1 Each. |
| Celery | 1 Stalks |
| Crushed Garlic | 1 Tbsp. |
| Chili Powder | 2 Tbsp. |
| Ground Coriander Seed | 1 Tbsp. |
| Cumin | 1 Tbsp. |
| Crushed Chilies | 1 Tsp. |
| Fresh Ground Oregano | 1 Tbsp. |
| Fresh Basil(Chopped) | 1/3 Tsp. |
| Chopped Tomatoes | 2 /28 oz Can |
| Crushed Tomatoes | 1/ 28 oz Can |
| Smoked Chipotle Peppers | ¼ Can |
| Red and White Kidney Beans | 28 oz Can Each |
| Black Beans and Romano Beans | 28 oz Can Each |
| Molasses | 4 Tbsp. |
| Soya Sauce | ¼ Tsp. |
| Red Wine Vinegar | 1 Tbsp. |
| Espresso Coffee | ½ Cup |
| Chocolate Chips | ½ Cup. |
| Smoked Sea Salt | 1/4 Tsp. |
| Beef Stock | ½ Cups |

Preparation Technique

1. Heat duck fat.
2. Sautee Beef, Pork, Chorizo, Double Smoked Bacon with onions, peppers and bacon.
3. Add Garlic and all the spices , Cook for 10 minutes
4. Add rest of ingredients and simmer for 2 hours.
5. Season to taste.