

DOWN HOME DIG-IN CHILI

(from Bon Appetit, 1988)

1/4 cup vegetable oil
2 medium onions, finely chopped
2 green bell peppers, chopped
1 celery stalk, chopped
2 garlic cloves, minced
2 1/2 lbs stewing beef, chopped
2 lbs pork shoulder (Boston butt), chopped
4 cans (14 1/2 ounce) stewed tomatoes, drained, liquid reserved
salt and pepper to taste
1 bottle pale ale (12 ounce)
7 Tbs chili powder
4 jalapeno chilies, seeded
1 tsp cayenne pepper
1 tsp cumin
Hot pepper sauce (Tabasco type), to taste



Heat the oil in heavy large pot over medium heat. Add finely chopped onions, bell peppers, celery, and garlic and saute until onions are translucent, about 10 minutes. Remove vegetables using slotted spoon and set aside.

Increase heat to high. Add beef and pork; sprinkle with salt and pepper. Cook until browned, stirring frequently, about 10 minutes. Return vegetables to pot. Add tomatoes, ale, chili powder, chilies, cayenne and cumin. Reduce heat, cover partially and simmer 2 hours, adding reserved tomato liquid if chili appears dry. Taste and adjust seasoning with salt and pepper. Uncover and simmer until thickened and meat is tender, 2 more hours.

Season chili with hot pepper sauce. Serve with green onions, cheddar cheese, avocado and sour cream.

Makes at least 8 servings.