


Hearty Meat Chili

Recipe By Naomi Nachman



Cooking and Prep: 
1.5 h

Serves:  8

Contains: 

Preference: Meat

Difficulty: Easy

Occasion: Shabbat

Source: Kosher.com

Exclusive

Cuisines: Southern

This scrumptious chili is full of flavor, and its delicious aromas will have your family racing to set the table long before it's done cooking (bonus!). With some classic ingredients and some you might never have considered, **Naomi's hearty chili** isn't one to miss.

Ingredients (16)

Main ingredients

- 2 pounds ground meat
- 1 large onion, chopped
- 4 cloves garlic, crushed, or 4 cubes **Gefen Frozen Garlic**
- 1 jalapeño, seeded and chopped
- 2 (16-ounce) cans diced tomatoes, undrained

- 1 (16-ounce) can kidney beans, drained and rinsed
- 15 ounces Gefen Pizza Sauce
- 1 (4-ounce) can green chili peppers
- 1 package chili or taco seasoning
- 1/4 cup instant freeze-dried coffee
- 2 teaspoons cumin
- 1 cup any beer
- 2 cups Gefen BBQ Sauce
- salt, to taste
- pepper, to taste

Sommelier Suggests

- Teperberg Legacy Petite Sirah
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Start Cooking

Prepare the Chili

1. In a cast-iron skillet or large sauté pan, cook meat, onions, garlic, and jalapeño until the meat is browned, and then drain the fat.
2. Add tomatoes, kidney beans, pizza sauce, green chilies, chili/taco seasoning, cumin, coffee, beer, and barbecue sauce and cook over medium heat for 10 minutes, then cover and simmer on low for one hour. Serve immediately.

Variation:

If you would like to serve the chili hot for Shabbos lunch, you can cook it in a crockpot overnight on the warm setting, instead of simmering it for an hour.