



Bacon and Two-Bean Chili

6 (about 10 cups)
Serves

10 minutes
Prep

About 50 minutes
Cook

INGREDIENTS

- 5 strips bacon, chopped
- 1 large yellow onion, diced (about 1 cup)
- 1 red bell pepper, diced
- 3 cloves garlic, minced
- 1 lb (455 g) lean ground beef
- 1 Tbsp brown sugar
- 1 Tbsp chili powder
- 1 Tbsp ancho chili powder
- 1½ tsp smoked paprika
- 1 tsp ground cumin
- 1 tsp onion powder
- ¾ tsp black pepper
- ½ tsp salt
- 1/8 tsp cayenne pepper
- 1¼ cups (295 ml) beef broth
- 1 can (425 g) dark red kidney beans, rinsed and drained
- 1 can (425 g) black beans, rinsed and drained
- 1 can (411 g) fire-roasted diced tomatoes, with juice
- 1 can (198 g) fire-roasted green chilies
- ¼ cup (66 g) tomato paste
- 1 Tbsp Worcestershire sauce

METHOD

1. Fry the bacon in a large pot over medium heat until crisp. Lift it out onto paper towel and leave about 1½ Tbsp of fat in the pot.
2. Soften the onion and red pepper in the bacon fat, 3 to 5 minutes. Stir in the garlic for 30 seconds.
3. Add the beef and break it up. When it is about half browned, stir in the brown sugar and all of the spices.
4. Add the broth, both beans, tomatoes, green chilies, tomato paste, Worcestershire and the bacon. Stir well.
5. Bring to a boil for 1 to 2 minutes, then turn the heat down and simmer uncovered for 30 minutes, stirring now and then.

Toppings: Sour cream, shredded cheddar and corn chips.