



GEORGE KILLIAN'S® IRISH RED™ BEEF CHILI

Serving size: 16

Ingredients:

- 1/2 cup butter
- 3 1/2 cups onions - chopped
- 8 ounces diced green chiles - 1 can
- 1 tablespoon minced garlic
- 1/2 cup green bell pepper - chopped
- 3 pounds ground beef
- 1 pound German sausage links - sliced 1/4" thick
- 1/4 cup flour
- 1/2 cup roasted red peppers - diced
- 1 teaspoon ground cumin
- 1 teaspoon ground mace
- 1 tablespoon oregano
- 4 tablespoons chili powder
- 2 cans kidney beans - drained
- 3 cans tomatoes - 14.5 ounce can
- 1/4 cup chocolate chips - semi-sweet
- 1 teaspoon kosher salt
- 1 tablespoon ground black pepper
- 1/2 cup beef stock
- 12 ounces George Killian's® Irish Red™



Preparation instructions:

Melt butter in a large saucepan. Add onions, salt, and pepper, green chiles, garlic, and bell peppers. Cook over medium heat until soft. Add beef and sausage and cook until browned. Drain off half of fat, retaining at least 4 ounces in the saucepan. Return to heat. Stir in flour until well blended. After several minutes it will form a paste. Add Killian's and stir to make a thick sauce. Add cumin, red peppers, mace, chili powder, canned tomatoes, beef stock, kidney beans and chocolate chips. Bring to a boil. Simmer a minimum of 1 hour, 2 hours maximum, stirring occasionally. Salt and pepper to taste.

