

Triple Threat Chili

PROTEINS:

1 lb tri-tip, cut into bite-sized pieces
1 lb lamb shank, cut into bite-sized pieces

1 lb Spanish chorizo or andouille sausage, sliced

BEANS:

1 C dried kidney beans, soaked overnight and drained

1 can (15 oz) chickpeas, drained and rinsed (added at the end)

VEGETABLES:

1 large onion, diced
3 cloves garlic, minced
1 red bell pepper, diced

1 green bell pepper, diced
1 jalapeño, seeded and minced (optional for extra heat)

ROASTED PEPPERS:

2 Anaheim peppers, roasted, peeled, and diced
2 jalapeños, roasted, peeled, and diced

2 serrano peppers, roasted, peeled, and diced
2 poblano peppers, roasted, peeled, and diced

LIQUIDS:

2 C beef broth
1 C brewed chocolate chai tea

1 C brewed tri pepper chai tea
1 can (28 oz) crushed tomatoes

SPICES:

2 T chili powder
1 T ground cumin
1 t smoked paprika

1 t dried oregano
1/2 t ground cinnamon
Salt and pepper to taste

OTHER:

2 T cocoa powder or 1 oz dark chocolate, finely chopped

2 T olive oil

PREPARE THE KIDNEY BEANS: Soak the dried kidney beans overnight in plenty of water. Drain and rinse them before using.

ROAST THE PEPPERS: Preheat your oven to 425°F. Place the Anaheim, jalapeño, serrano, and poblano peppers on a baking sheet. Roast for about 20-25 minutes, turning occasionally, until the skins are charred and blistered. Remove from the oven and place the peppers in a bowl. Cover with plastic wrap and let them steam for about 10 minutes. Peel off the skins, remove the seeds, and dice the peppers.

PREPARE THE PROTEINS: In a large pot or Dutch oven, heat the olive oil over medium-high heat. Add the tri-tip and lamb shank pieces, and brown them on all sides. Remove and set aside. In the same pot, add the sliced chorizo or andouille sausage and cook until browned. Remove and set aside with the other meats.

SAUTÉ THE VEGETABLES: In the same pot, add the diced onion, garlic, bell peppers, and jalapeño (if using). Sauté until the vegetables are softened, about 5-7 minutes.

COMBINE INGREDIENTS: Return the browned meats to the pot with the vegetables. Add the soaked kidney beans, beef broth, brewed chocolate chai tea, brewed tri pepper chai tea, crushed tomatoes, and the roasted peppers. Stir to combine.

SEASON THE CHILI: Add the chili powder, ground cumin, smoked paprika, dried oregano, ground cinnamon, and a pinch of salt and pepper. Stir well.

SIMMER: Bring the mixture to a boil, then reduce the heat to low. Cover and let it simmer for about 2-3 hours, or until the kidney beans are tender and the meats are cooked through, stirring occasionally.

ADD COCOA/CHOCOLATE: About 30 minutes before the chili is done, stir in the cocoa powder or finely chopped dark chocolate. This will add depth of flavor without making the chocolate taste obvious.

FINISH WITH CHICKPEAS: In the last 10 minutes of cooking, add the drained chickpeas and stir to combine. Allow them to heat through.

ADJUST SEASONING: Taste the chili and adjust the seasoning with more salt, pepper, or spices as needed.

SERVE: Serve the chili hot, garnished with your favorite toppings such as shredded cheese, sour cream, chopped cilantro, or sliced avocado.