



Chili B&B (Bacon & Beef)

This is the Chili that won the 1st Annual Chili Cook Off at Old 121 Brewhouse in February of 2020. This recipe is for about half of what was taken to the competition. Keeps in the fridge, or you can freeze some for later.

Ingredients

- 4 slices thick cut pepper crusted bacon
- 1 ¼ lb top sirloin steak
- 1-2 12oz cans red kidney beans (depends on how much bean you like)
- 1 12oz can diced tomatoes (pick ones that have a flavor you like)
- 1 12oz can tomato sauce (optional: depends how “red” you like red chili)
- 1 12oz bottle/can of beer (lager won the competition)
- 1 yellow onion (diced)
- 3-4 jalapeños (diced fine)(leave the seeds/membrane for hotter chili)
- 3-4 cloves of garlic (minced)
- 1 cup chopped mushrooms (baby bellas work great, but you pick)

Spices

- 1 T chili powder
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp freshly ground black pepper (it’s worth it, get a grinder)
- 1 tsp kosher salt (plus a pinch when you put the mushrooms in)
- 1 tsp cayenne pepper
- 1 tsp cumin
- 1 tsp dried oregano
- 1 tsp paprika

At least 2 hours before cooks (preferably over night)

1. Dice the top sirloin into ½ inch cubes. Put in a zip top bag. Add all the spices and shake to coat all the meat. Refrigerate until time to cook.

Time to Cook

2. Dice the bacon into ½ inch pieces. Cook in the bottom of your stock pot on medium-high until the bacon has rendered most of the fat. Add the seasoned top sirloin and stir until the steak has browned.
3. Add the onion, jalapeño, and garlic. Stir to combine. You want the onions to wilt just a bit and pick up some color.
4. Add the mushrooms with a pinch of salt. Stir to combine.
5. Evaluate liquid level. The liquid should come just to the top of the ingredients. If it doesn’t, add the beer and or the tomato sauce. Beef stock works also. So does water. I like beer.
6. Taste the liquid. If it needs more flavor, add bit more of the spices.
7. Turn heat to low, cover and have a beverage. It’ll be edible in 30 minutes. It’ll be really good in an hour. If you wait 3-4 hours, you’ll be very pleased. The flavors will really have melded. With chili, time is your friend.

Serve with grated sharp cheddar, sour cream, corn chips or whatever your favorite chili fixings are. Enjoy!