

Little Veron's Recipe

Beef and Pork Chili

6 slices thick-cut bacon, cut into 1/2-inch pieces
4 cloves garlic, finely chopped
2 medium onions, finely chopped
1 red bell pepper, chopped
1 yellow bell pepper, chopped
3 tablespoons chili powder
1 tablespoon ground cumin
1 tablespoon chipotle chili powder
2 teaspoons dried oregano
1 tablespoon smoked paprika
Salt and freshly ground black pepper
1 pound **Little Veron's** ground chuck
1 pound ground pork
1 cup beer (recommended: Budweiser)
1 (15-ounce) can black beans, drained and rinsed
1 (15-ounce) can kidney beans, drained and rinsed
1 (24-ounce) can crushed tomatoes
1 (24-ounce) can diced tomatoes, with juice
Lime wedges, for garnish
Sour cream, for garnish
Shredded Cheddar, for garnish
Sliced scallions, for garnish

Directions:

- In large heavy-bottomed Dutch oven, cook the bacon over medium heat until lightly crisp, stirring occasionally.
- Once the bacon is browned, add the garlic, onions, bell peppers, chili powder, cumin, chipotle chili powder, oregano, and smoked paprika and season with salt and pepper, to taste.
- Cook until the vegetables are tender and seasonings are aromatic.
- Add the beef and break it up with a spoon.
- Once beef is broken up and beginning to brown, add the pork.
- Break up with a spoon like the beef, and brown, until no longer pink, roughly 4 minutes.
- Stir in the beer and beans.
- Toss together, then add the crushed and diced tomatoes.
- Turn the heat down to low and simmer for 1 1/2 hours.
- Taste for seasoning and add salt and pepper, if necessary.
- Transfer the chili to serving bowls and garnish with lime wedges, sour cream, shredded cheese, and sliced scallions.