Award Winning Chili
Serves 10 to 12 people

Ingredients

- 3 bell peppers (1 red, 1 yellow, 1green), diced
- 2 carrots diced
- 2 medium zucchini diced
- 2 large Vidalia onions, diced
- 5 cloves garlic (diced fine)
- 1 lb lean ground beef
- 1 lb sirloin tip cut into bite size chunks
- 1 lb chorizo sausage cut to bite size chunks
- 2 tbsp olive oil
- 1 bottle craft ale (Muskoka Detour)
- 2 tbsp chili powder (2 for mild; 3 for medium; 4 for hot!!)
- 2 tbsp mild Ancho chili powder (or more for taste)
- 2 tbsp ground cumin
- 1 tbsp ground coriander
- 1 tsp ground oregano
- 2 - 28 ounce cans of whole tomatoes (break up gently with your hands)
- 2 - 19 ounce cans of red kidney beans, rinsed and drained
- 1 tsp brown sugar
- 1 lime
- 2 or 3 shots of Tabasco sauce (optional)

Directions

- Combine all of the spices in a medium bowl, mix well and divide in 2
- Using a large stock pot, on medium heat, add 2 tbsp of olive oil and sauté half of the diced garlic for 30 seconds, then add the onions with half the spice mix, sauté for 10 minutes (stir frequently, watch the heat and don`t let the onions or garlic burn)
- Add peppers, zucchini and carrots; cook for 10 minutes more
- Add meat and cook until browned (about 10 to 15 minutes)
- Add beer, bring to a boil, reduce to simmer; cook for 15 minutes
- Set aside 1 ½ tbsp of the remaining spice mix and add the remainder to the pot. Reduce heat to a light simmer and cook for 10 minutes
- Pour canned tomatoes into a bowl and break up gently with your hands. Add tomatoes, remaining garlic and kidney beans. Cook for one hour on medium low heat, stirring occasionally
- Add reserved spice (1 ½ tbsp). Simmer for 20 minutes on low to medium heat, stirring occasionally.
- Add Tabasco pepper sauce (if you like it hotter), salt to taste, brown sugar and juice of one lime
- Simmer on low heat until you are ready to serve a group of hungry chili loving football fans. Serve with a dollop of sour cream and shredded cheddar cheese

Note: it will taste even better, if made 1 or 2 days before the big game