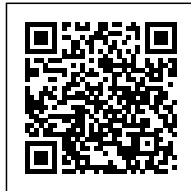


SPICY BEEF CHILI

Posted on July 5, 2023



This spicy beef chili is easy and amazing! Great for gatherings and events. Chili may be made, up to 2 days in advance and kept covered and refrigerated. Full recipe found [HERE](#).

INGREDIENTS

- 1 lb coarsely ground beef chuck
- 1 tsp dried thyme leaves
- 1/2 tsp dried sage leaves
- 1 clove garlic miced
- 2 tbs olive oil
- 1 medium yellow onion chopped
- 1/2 shallot chopped
- 1 red bell pepper seeded and chopped
- 1/2 jalapeno pepper seeded and chopped
- 1 tbs Chili Powder
- 1/4 tsp cayenne pepper
- 1/2 tsp ground chipotle pepper
- Salt to taste
- 1 cup Gallo burgundy wine
- 1 16oz can crushed tomatoes
- 1 16oz can black beans drained and rinsed
- 1 16oz bag corn chips

INSTRUCTIONS

1. In a medium, hot soup pot brown the chuck with the thyme, sage and garlic.
2. When browned remove and drain beef. Set aside.
3. In the same pot heat the oil and add the onion, garlic, shallot, red bell pepper and jalapeno. Saute until vegetables begin to brown, about 7 to 10 minutes.
4. Add chili powder, cayenne pepper, chipotle pepper, salt, and cook, stirring, until spices begin to stick to the pan.
5. Add Gallo burgundy and cook until liquid is reduced by 1 half.
6. Add tomatoes and bring to a boil. Stir in beans and reserved beef and simmer, partially covered, over medium low heat for 1 hour.
7. Serve with corn chips