

CK'S BLACK BEAN & BEEF CHILI

1/4 c olive oil	5 c low sodium chicken stock
2 lb. ground beef	1 (16-oz) can chopped tomatoes, drained and pureed
1 large red onion, finely diced	1 T chipotle pepper puree
4 cloves garlic, finely chopped	3 T honey
3 T ancho chili powder	2 c cooked or canned black beans, rinsed and drained
1 T pasilla chili powder	2 T fresh lime juice
1 T ground cumin	
1 bottle dark beer	
Salt and freshly ground black pepper	

Heat oil in a large Dutch oven over high heat. Season beef with salt and pepper, and saute until browned on all sides. Transfer meat to a plate and remove all but 3 T of the fat from the pan.

Add onions to the pan and cook until soft. Add garlic and cook for 2 minutes. Add ancho powder, pasilla powder, and cumin and cook an additional 2 minutes. Add beer and cook until completely reduced. Return beef to the pot, add chicken stock, tomatoes, chipotle puree, and honey, and bring to a boil. Reduce heat to medium, cover the pan, and simmer for 45 minutes. Add beans and continue cooking for 15 minutes. Remove from heat, add lime juice, and adjust seasonings.