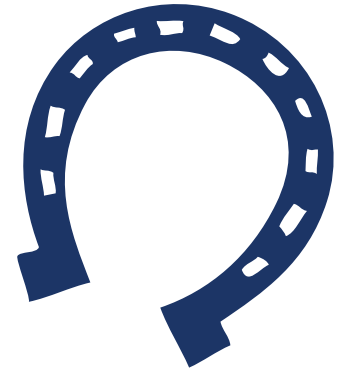


# Twice Drunken Chili



## Ingredients:

- 2 lbs of cubed beef, marinated overnight
- 8 oz. of black beans
- 8 oz. white beans
- 8 oz. kidney beans
- 8 oz. of stewed crushed tomatoes
- 1 med. green pepper, chopped
- 1 med yellow onion, chopped
- 3 cloves of garlic
- 4 oz. tomato paste
- 1 large jalapeño pepper, chopped
- 8 oz dark Mexican beer
- 2 oz. chili infused Tequila
- 2 oz. dark chocolate
- salt and pepper TT

### Beef Marinade:

- 8 oz dark mexican beer
- 1 tsp. chili powder
- 1 tsp. cyanine pepper
- ½ tsp chipolte pepper
- ½ tsp ground cumin

## Directions:

Prepare beef marinade, add cubed beef and allow to rest tightly covered in the refrigerator overnight. The first drunken occurrence...

Strain meat from the marinade and discard remaining marinade sauté meat in a pan over medium heat until golden brown to seal in the juices (med rare). Set aside.

Sauté green peppers, onion, garlic in a pan with olive oil until onions become translucent. Remove from heat source and add the Tequila. Return to heat source being careful not to ignite the alcohol. To flambé the vegetables, gently tip the pan toward the flame of the burner (if your using a gas cook top) or ignite with a match. Allow the flame to die down and gently swirl the pan to extinguish the flame – voila, the second drunken occurrence.

Combine the vegetables and meat along with the remaining ingredients into a large heavy bottom pot or in a slow cooker. Allow to cook for 2 hours (up to six hours on low in the crock pot).

For an added kick, add more chili, cayenne, chipotle and cumin powders one hour into stewing process. Allow chili to rest and hour before reheating to serve.

Tip: Chili is often best if made a day in advance!

Serve in oversized mugs or bowls and garnish with cheddar cheese, chopped green onion and sour cream.

## Notes: