

Jabs Homemade Chili

The dish “chili” is so named because historically it contained a delicious mixture of chili peppers. I decided to go back to chili’s roots by incorporating a ton of chili peppers... and I was rewarded with the best chili I’ve ever made. Enjoy!

Ingredients

- 2 lb. lean ground beef (sub whatever meat you want)
- 2 medium yellow onions chopped
- 1 bulb garlic diced fine (yep, the entire thing)
- 1 green bell pepper chopped
- 1 poblano pepper diced fine
- 1 anaheim pepper diced fine
- 1 cubanelle pepper diced fine
- 1 hungarian pepper diced fine
- 2 serrano peppers diced very fine (seeded for milder)
- 2 jalepeno peppers diced very fine (seeded for milder)
- 2 quarts crushed tomatoes (canned from my garden: sub 2, 28oz cans store bought diced)
- 2 cans dark red kidney beans (15oz.)
- 1 can black beans (15oz.)
- 1 can corn (15oz.)
- 1 can tomato paste (6oz.)
- 2 tsp red pepper sauce (I use Cholula)

Spices

- 2 Tbsp sweet paprika
- 2 Tbsp chili powder
- 3 ½ tsp kosher salt
- 2 tsp ground cumin
- 1 tsp fresh cracked black pepper
- 1 tsp thyme leaves
- 1 tsp oregano leaves
- 1 tsp baking cocoa
- 1 pinch saffron (don’t overdo it, use about 15 flakes - *this is was the secret ingredient*)

Cooking instructions

1. Brown ground beef in the large stock pot you’ll cook the chili in. Drain if desired, I don’t. Toss in onions and garlic and cook with beef for 5 minutes. Add all the peppers and cook an additional 5 minutes until peppers are soft.
2. Stir in remaining ingredients except tomato paste and beans. Heat to a boil, reduce heat, cover, and simmer. Continue simmering for 15 minutes.
3. Add tomato paste and stir until completely combined. Stir in the beans and corn. Cover and continue simmering for 1 hour, stirring occasionally covering and uncovering until it reaches desired thickness. Serve in a bowl with your favorite chili fixins, I eat it plain!