

# BUB★CITY

## SMOKIE'S DOUBLE BEEF CHILI

Serving Size: About 1/2 gallon; serves 6

### INGREDIENTS

- 1½ lbs ground beef (80/20 blend)
- 1 tbsp. jalapeño, seeds removed and diced small
- 2 large cloves fresh garlic, smashed and chopped
- 3 cups crushed tomatoes in juice. (fresh or canned)
- 3 cups kidney beans (fresh or canned)
- 1 tbsp. chipotle en adodo
- ¾ cups smoked brisket, chopped into ½ inch pieces
- ½ tbsp. kosher salt



### CHILI SPICE MIX

- 1 tsp. cumin powder
- 1 tsp. coriander powder
- 1½ tsp. dark chili powder
- ½ tsp. cayenne powder
- 1 tsp. onion powder
- 1 tsp. garlic powder
- 1 tsp. sugar
- 2 tsp. black pepper
- 1 tsp. kosher salt



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## METHOD

1. Make chili spice mix by combining all ingredients and reserve.
2. Heat in a thick, wide bottom sauce pot over medium-high heat.
3. Break up the ground beef into thick patties and sear off in the sauce pot.
4. Sear the ground beef in batches so the patties are golden brown on each side.
5. Remove the ground beef and place into a bowl to reserve.
6. Save the grease in the bottom of the sauce pot.
7. Turn the heat down to medium and sauté the onions, garlic and jalapeño in the beef fat.
8. Sauté until edges of onions being to caramelize and turn golden brown.
9. Return the seared ground beef to the pan and break up with spoon or spatula.
10. Add in the chili spice mix and stir to combine.
11. Add in the kidney beans, crushed tomatoes and chipotle chili in adobo.
12. Bring to a simmer and slowly cook for 30 minutes.
13. Add in the smoked chopped brisket to warm through.
14. Cook for 10 more minutes.
15. Taste and adjust seasoning if necessary.
16. Serve with sour cream, green onions, fresh jalapeños.

