

ground beef, Sausage

# Dragons Breath Chili - Guy Fieri

Guy Fieri, Food Network  
from my neighbor, Scott



## Servings: 10

*Scott's suggestions: use less cayenne; if you don't want to use chuck roast, use 5 pounds of regular ground beef, but coarse grind. Reduce amount of beer and chicken stock to make sure the chili isn't too soupy. Add more as needed.*

1. Add the bacon grease and butter to a large stockpot over high heat. Add the Anaheim chiles, poblano chiles, red bell peppers, jalapeno chiles and onions, and cook until caramelized, about 5 minutes. Add the garlic and saute 1 minute longer. Add the chuck and brown, about 4 minutes. Add the ground beef and sausage and brown, stirring gently, trying not to break up the ground beef too much. Cook until the meat is nicely browned and cooked through, 7 to 10 minutes. Drain off fat. Add the chili powder, cayenne, coriander, cumin, granulated garlic, granulated onion, paprika, salt and black pepper, and cook until fragrant, about 1 minute.
2. Add the tomato sauce and paste, and stir to caramelize, about 2 minutes. Stir in the beer and stock. Add the kidney and pinto beans; lower the heat and simmer, about 2 hours.
3. Serve the chili in bowls over Double-Fried French Fries and garnish with crackers, green onions and Cheddar.

- 3 tablespoons bacon grease, or canola oil
- 2 tablespoons unsalted butter
- 3 Anaheim chiles, roasted, peeled, seeded
- 3 poblano chiles, roasted, peeled, chopped
- 2 red bell peppers, diced
- 2 jalapeno chile pepper, minced
- 2 yellow onions, diced
- 1 head garlic, minced
- 1 pound chuck roast, boneless, trimmed and cut into 1/4-inch cubes
- 2 pounds ground beef, coarse grind
- 1 pound Italian sausage, casings removed, or buy bulk
- 3 tablespoons chili powder
- 2 teaspoons cayenne pepper (use less perhaps)
- 2 teaspoons ground coriander
- 2 teaspoons ground cumin
- 2 teaspoons granulated garlic
- 2 teaspoons onion powder
- 2 teaspoons hot paprika (might use half hot and half regular)
- 2 teaspoons kosher salt
- 2 teaspoons freshly ground black pepper
- 2 cups tomato sauce
- 1 cup tomato paste
- 12 ounces beer, lager style
- 1 cup low sodium chicken broth
- 30 ounces canned kidney beans, with juice
- 30 ounces canned pinto beans, with juice
- Saltine crackers, for garnish
- 1 bunch green onions, thinly sliced
- 1 cup grated cheddar cheese
- sour cream for garnish (not in original recipe)

*Per Serving (excluding unknown items): 742 Calories; 40g Fat (48.4% calories from fat); 51g Protein; 45g Carbohydrate; 12g Dietary Fiber; 151mg Cholesterol; 1479mg Sodium; 11g Total Sugars; trace Vitamin D; 227mg Calcium; 9mg Iron; 1643mg Potassium; 599mg Phosphorus. Exchanges: 7 1/2 Grain(Starch).*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**