

brisket

# Smoked Beef Brisket Chili

Adapted from Vindulge website



- 3 slices thick-sliced bacon, diced
- 1 large onion, about 2 cups, chopped
- 1 whole red bell pepper, chopped
- 3 cloves garlic, finely diced
- 4 cups smoked beef brisket, cooked, cut up into 1-inch cubes
- 2 tablespoons chili powder
- 1 tablespoon cumin
- 1/2 tablespoon chipotle peppers in adobo sauce (or the equivalent in dry chipotle seasoning, adjust amount to your heat preference. A little goes a long way)
- 1/2 tablespoon smoked paprika
- 12 ounces beer, or beef broth
- 1/4 cup coffee, cold leftover coffee from your morning pot
- 15 ounces diced tomatoes, including juice
- 15 ounces tomato sauce, or tomato paste plus water
- 15 ounces canned black beans, drained and rinsed (used a standard 15 oz can)
- 15 ounces canned kidney beans, drained and rinsed (used a standard 15 oz can)
- 7 ounces canned corn, drained and rinsed (used a standard 15 oz can) (may also use 1 cup of grilled corn)
- 4 ounces canned diced green chiles

## Servings: 8

Note: The original recipe used half the amount of beans and corn. I didn't have a use for leftover canned beans or corn, so I added the whole cans into the mixture. The original recipe also used more chili powder. Use your own judgment about how much to add. Be careful adding the chipotle peppers in adobo - they can be very hot. You can always add more, but you can't take them out once they're in.

1. In a large pot over medium heat, sauté bacon until crispy. Remove bacon to paper towels using a slotted spoon and reserve for later. If there is excess bacon grease remove it, otherwise cook the onions in it.
2. Add onions and cook until soft (about 5 minutes). Add bell pepper and garlic; cook 1 additional minute to soften.
3. Add the leftover cubed brisket and all dry seasonings. Let cook 1 minute stirring often.
4. Add beer (or broth) and allow it to deglaze the pan and cook off the alcohol (about 1-2 minutes). Then add coffee, tomatoes, beans, corn, green chiles, and the reserved bacon.
5. Bring to a low simmer, cover, and cook for a minimum of 30 minutes and up to two hours to develop the flavors. If the stew starts to get too thick, you can add water 1/2 cup at a time to thin it out.
6. Serve with a drizzle of sour cream and chopped cilantro. Optional: minced red onion, green onion, tortilla chips (crushed) or Fritos.

*Per Serving (excluding unknown items): 512 Calories; 26g Fat (59.1% calories from fat); 10g Protein; 31g Carbohydrate; 10g Dietary Fiber; 124mg Cholesterol; 1817mg Sodium; 7g Total Sugars; trace Vitamin D; 79mg Calcium; 4mg Iron; 774mg Potassium; 189mg Phosphorus. Exchanges: 4 1/2 Grain(Starch).*

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