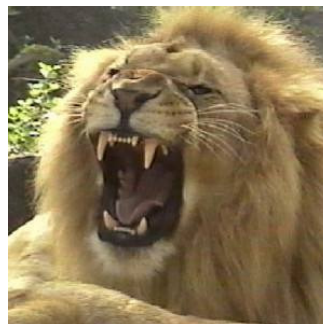


Fire Roasted Lion's Breath Chili



1st place winner at the 2011 Chambersburg Icefest Chili Cook Off

- **30 Tablespoons butter**
- **45 Tablespoons bacon grease**
- **30 red bell peppers, diced (about 30 cups)**
- **30 jalapenos, minced (about 30 tablespoons)**
- **45 Anaheim chiles, roasted, peeled, chopped**
- **45 Poblano chiles, roasted, peeled, chopped**
- **2 Chipotle Peppers in Adobo**
- **30 yellow onions, diced (about 30 cups)**
- **15 heads garlic, minced (about 4 cups) We roasted half of the garlic before mincing and adding.**
- **15 pounds boneless chuck, trimmed and cut into 1/4-inch cubes**
- **30 pounds ground beef, coarse grind**
- **15 pounds bulk Italian sausage**
- **10 Tablespoons granulated onion**
- **10 Tablespoons granulated garlic**
- **45 tablespoons chili powder**
- **10 Tablespoons hot paprika**
- **10 Tablespoons ground cumin**
- **10 Tablespoons ground coriander**
- **10 Tablespoons cayenne pepper**
- **15 Tablespoons kosher salt**
- **10 Tablespoons freshly ground black pepper**
- **30 cups tomato sauce**
- **15 cup tomato paste**
- **20 cups chicken stock**
- **10 cups beef stock**
- **30 (15.5-ounce) cans pinto beans, with juice**
- **30 (15.5-ounce) cans kidney beans, with juice**
- **½ - 1 cup honey or brown sugar to taste.**
- **1 – 2 Tbsp Balsamic Vinegar to taste.**

Directions:

We spent several evenings ahead of time roasting the peppers and peeling, Dicing the onions, etc. We also put the boneless chuck in the freezer for a couple hours just to stiffen it a bit and then diced it into ¼ inch cubes before we started the cooking process.

In a **large** stock pot (we used a commercial 30 Gallon Tilt Skillet Brazing Pan) over medium heat, add about half the bacon grease and brown off the ground beef and bulk Italian sausage. Remove the meat and set aside to drain.

Over high heat, add butter and remaining bacon grease. Add bell pepper, jalapeno, chiles and onion and cook until caramelized, about 10 -15 minutes. Add garlic and saute a couple minutes longer. Add the cubed chuck and brown. Add ground beef and sausage back into the pan and stir gently, trying not to break up the ground beef too much. Cook until all meat is nicely browned and cooked through.

Add in chipotle peppers, granulated onions, granulated garlic, chili powder, paprika, cumin, coriander, cayenne, salt and pepper and cook for several minutes. Add in tomato sauce and paste and stir to combine. Stir in beef and chicken stock. Add beans, lower heat and simmer for 2 – 3 hours to reduce liquids.

Lastly, add in honey (or brown sugar) and balsamic vinegar to taste. Continue cooking until liquids are reduced to the consistency you like.

Credits: This recipe is a modification from one of my favorite chef's - Guy Fieri from the Food Network.

Questions? Email dean@dean-martin.com