



# “Best Chili Ever”



- 18 ounces of beer
- 3 tablespoons chili powder
- 2 tablespoons ground cumin
- 1 tablespoon paprika
- 2 teaspoons beef bouillon granules
- 1 ½ teaspoons dried oregano
- 2 tablespoons of olive oil (plus more if necessary)
- 1 ¾ lbs boneless beef chuck, cut into ½ inch cubes
- 1 lb pork loin cut into ½ inch cubes
- ½ teaspoon each of salt & pepper
- 2 medium onions, chopped
- 1 ½ Anaheim chili peppers, seeded & chopped
- 5 cloves of garlic, minced
- 4 ounces of tomato sauce
- 1 tablespoon ground coriander
- 1 tablespoon green chili sauce
- 1 ½ teaspoons mole poblano
- 1 ½ teaspoon of sugar
- 1 tablespoon fresh lime juice
- Grated monterey jack cheese for garnish

1. Combine the beer, chili powder, cumin, paprika, bouillon granules, and oregano in a large heavy pot. Add 1 ¼ cups of water, bring to a boil, and then remove from the heat.
2. Place 2 tablespoons of oil in a non-stick skillet over medium heat. Brown the meat in small batches, seasoning with salt & pepper. Transfer the meat to the pot with a slotted spoon. Sauté the onions, pepper and garlic over low heat, adding more oil if necessary until softened, about 8 minutes, then move back to the pot.
3. Stir in tomato sauce, coriander, chili sauce, mole poblano and sugar. Bring the mixture to a boil; reduce heat & simmer covered for two hours.
4. Just before serving, stir in lime juice. Serve with grated cheese if desired.

Per serving: 477 calories; 13 grams of carbs; 32 grams protein; 32 grams of fat; 104 milligrams of cholesterol. Serves 8.

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We hope you enjoyed yourselves as much as we did at the 13th Annual Lakewood Chamber of Commerce Chili-Cook-Off. For those of you who inquired about the recipe, here it is...it's a Texas recipe (no beans, of course!) that Director of Sales & Marketing, Carmen McIntyre has used for years. Carmen hails from Corpus Christi, Texas.

Thanks again for participating and enjoy!  
~Convention Center Chicks Chili-Cook-Off Team