



Beef & Bean Chili

(makes about 10-12 servings)

Ingredients:

- 1 Tbs vegetable oil
- 2 onions, chopped
- 3 cloves garlic, minced
- 2 lbs Heartland Longhorns ground beef
- 1 (14.5 oz) can diced tomatoes
- 1 cup strong brewed coffee
- 2 (6 oz) cans tomato paste
- 1 (14 oz) can beef broth
- 3 ½ Tbs chili powder
- 1 Tbs cumin seeds
- 1 Tbs unsweetened cocoa powder (optional)
- 1 tsp dried oregano
- 1 tsp cayenne pepper
- 1 tsp ground coriander
- 1 tsp salt
- 4 (15 oz) cans red chili or kidney beans

Instructions:

1. Heat oil in a large saucepan over medium heat. Cook onions until they just start to brown. Add garlic and ground beef and cook until the meat is well-browned. Drain excess liquid.
2. Mix in the diced tomatoes with juice, coffee, tomato paste and beef broth. Season with chili powder, cumin, cocoa powder, oregano, cayenne pepper, coriander and salt. Stir in 2 cans of the beans. Reduce heat to low, and simmer for 1 1/2 hours.
3. Stir in the 2 remaining cans of beans, and simmer for another 30 minutes.
4. Serve with cheese and corn chips, if desired.

