

## Jamie's Award-Winning Chili

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Serves 6 to 8

### Ingredients

2 tablespoons olive oil  
1 large red onion, diced  
1 medium red bell pepper, diced  
1 medium yellow bell pepper, diced  
4 cloves garlic, chopped  
1 pound lean ground beef  
8 ounces Italian sausage, casing removed  
1/4 cup chili powder  
1 tablespoon ground cumin  
1 tablespoon dried oregano  
One 4-ounce can tomato paste  
One 12-ounce bottle beer  
One 28-ounce can diced tomatoes  
One 14-ounce can diced tomatoes  
One 15-ounce can black beans, drained and rinsed  
One 15-ounce can kidney beans, drained and rinsed  
One 15-ounce can pinto beans, drained and rinsed  
Garnishes:  
Shredded Cheddar  
Sour cream

Add the olive oil to a large Dutch oven over medium-high heat. Once hot, add the onions and peppers and sauté until soft, about 4 minutes. Add the garlic and sauté until just fragrant. Stir in the beef and sausage, breaking it up with the back of a wooden spoon, and cook until browned, about 6 minutes.

Drain the beef mixture through a colander. Add it back to the Dutch oven and stir in the chili powder, cumin and oregano. Cook for about 2 minutes. Stir the tomato paste into the beef mixture; this will "toast" it and give the chili more flavor. Add the beer and stir up any browned bits on the bottom of the pan. Bring to a simmer, and then add the diced tomatoes and beans. Simmer on medium-low for 2 hours, stirring on occasion to keep the bottom from sticking.

Top with shredded cheese, sour cream and chopped green onions before serving.

*Credit: Jamie Deen*