

## Chocolate Stout Chili

<http://userealbutter.com/2007/11/16/chocolate-stout-chili-recipe/>

1 lb. ground beef  
1 large onion, diced  
3-4 jalapeno peppers, deseeded and diced  
4 cloves garlic, minced  
2 tbsps vegetable oil  
28 oz. tomatoes, half diced and half puréed (or fresh, diced)  
2 cubes beef bouillon or paste  
1 bottle or can of chocolate stout  
3 tbsps cumin, ground  
1 tbsp chili pepper  
1 tbsp cayenne, ground  
salt to taste  
2 cans kidney beans, drained

Brown the beef over high heat, breaking up the clumps. Set aside. Heat vegetable oil in the pan intended for the chili, and sauté the garlic, onion, and peppers until onions are translucent. Add the beef, beef bouillon, and tomatoes. Stir and let simmer until tomatoes begin to break down. Pour in the chocolate stout and simmer the chili covered for an hour. At this stage you can add the spices and simmer for 30 minutes and then add the beans and simmer for another 30, or add the spices and beans at once and simmer for 30. Serve hot.