



Gutbuster Chili

- 1 ½ lb. ground beef
- ½ lb. coarse ground pork
- ¼ lb. bacon
- 16 oz. tomato paste
- 1 large onion, diced
- 3 cloves garlic, minced
- 16 oz. pinto beans
- 4 oz. of chipotle peppers in adobe sauce, diced
- 8 oz. mild green chiles, diced
- 3 tbs. chili powder
- 2 tbs. garlic powder
- 1.5 tbs. unsweetened cocoa powder
- 2 tsp. cumin
- 1 tsp. oregano
- 1 ½ tsp. salt
- ½ tsp. black pepper
- 24 oz. Sodbuster Stout Ale

Fry bacon in large, deep pot over medium heat. When bacon is cooked, remove and set aside. Retain bacon fat in pot. Add onions and garlic to bacon fat and cook until onions are translucent. Add pork and beef to pot. Break up lumps and cook over medium-high heat until meat is browned. Stir in remaining ingredients except beans and bacon. Bring to a boil then lower heat and let simmer uncovered for 2 hours. Stir occasionally. Taste and adjust seasoning. Stir in beans and bacon and simmer for ½ hour.

Recipe by Will Hunnicutt, Olde Main's Stew Your Brew Cook Off 3rd Place Winner