

Award Winning Double Beef Chili

From Leslie Braker

- 2 Tbsp olive oil
 - 1 onion, chopped
 - 3 cloves garlic, minced
 - 2 large red peppers, roasted, peeled and seeded, and cut into medium dice (I use canned roasted red peppers)
 - 2 jalapeno peppers, minced (include seeds from **one** pepper)
 - ½ pound ground beef
 - ¾ pound top sirloin, cut into ½-inch dice
 - 1 tsp salt
 - ¼ tsp pepper
 - ¼ tsp cayenne pepper
 - 1 Tbsp chili powder
 - 1 tsp ground cumin
 - 1 ½ tsp dried oregano
 - ½ tsp smoked paprika
 - 1/8 tsp cinnamon
 - ¾ tsp salt
 - ½ tsp pepper
 - 1 28-oz can chopped tomatoes **with** the can's liquid
 - ½ fresh orange, juiced
 - 3 14-oz cans black beans, **two** cans drained
 - 1 cup chicken broth
 - 1 14-oz can kidney beans **with** the bean liquid
1. Heat the oil in a large Dutch oven or stockpot over medium heat. Add onions and garlic and sauté for about 5 minutes, until onions have softened slightly. Add red and jalapeno peppers, and continue to cook for another 3-5 minutes. Transfer mixture to a bowl and set aside.
 2. Season meat with 1 tsp salt and ¼ tsp pepper. In the pot, add the ground beef and top sirloin and sauté until browned on all sides, breaking up ground beef as you go, about 4 minutes.
 3. Add onion and pepper mixture back into the pot and stir to combine. Add the ¾ tsp salt, ½ tsp pepper and the cayenne pepper through the cinnamon, and stir until the spices are evenly distributed.
 4. Pour in the tomatoes and liquid, fresh orange juice, black beans (**two** cans drained) and broth. Stir well, and simmer over medium-low heat for 1 hour, add kidney beans **with** the bean liquid and continue to simmer until meat is tender and liquid has thickened, about 30 minutes. Season to taste with salt and pepper.