



## Recipe Courtesy of Chef Douglas Katz

### Chili

¼	cup	canola oil, Cavalier brand
2	lbs	ground beef chuck (80/20), Miller Livestock Co. brand
2	tbs	Kosher salt, Diamond Crystal brand
1	cup	sliced bacon, ¼ inch dice, Smithfield brand
2	medium onions	peeled, diced
10	garlic cloves	peeled, minced
1	jalapeño pepper	stemmed, seeded, chopped
1	fire spice company chili spice packet, or 5 tbs of your favorite brand chili powder	ours contains: ancho chiles, coriander, cumin, paprika, and cinnamon
6	cups	fresh tomatoes, diced
2	chipotle peppers in adobo, chopped, Embasa brand	
1	tsp	granulated sugar, Domino brand
4	tsp	fresh oregano leaves, chopped
1	cup	water

### Optional Garnishes:

sliced scallion, diced avocado or avocado puree (blend 1 avocado, a pinch of salt, and juice of half a lemon, add water to thin if desired)

### Method:

- Heat a large, deep pot over high heat.
- Add 2 tablespoons of oil.
- When hot, add the beef, and season with 2 teaspoons of salt. Cook for 3 minutes, stirring as needed, until browned. Drain excess fat if needed.
- Remove beef to a plate or bowl and set aside.
- Reduce heat to medium-high and add remaining oil and bacon. Cook, stirring, until bacon renders fat and begins to crisp.
- Add onions and 2 tsp of salt. Cook, stirring occasionally, until onions are soft, about 3 minutes.
- Add garlic and jalapeño. Stir to combine.

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- Lower heat to medium and add spices. Stir until fragrant, about 3 minutes.
- Add tomatoes with their juices, chipotle peppers, sugar, oregano and remaining salt (2 teaspoons). Cook for 8 minutes, stirring occasionally.
- Return beef to pot and add water. Gently simmer for about 45 minutes or until desired thickness is achieved.
- Serve chili with rice and optional garnishes.

### **Scallion Rice**

2	cups	jasmine rice, Lundberg brand
4	cups	water
1	pinch	Kosher salt, Diamond Crystal
4	scallions	washed, sliced thin

- Put water and salt into a medium saucepot that has a lid, and bring to a boil.
- Add rice, stirring to distribute, and cover.
- Reduce heat to a simmer, and cook for 15 minutes or until all the water is absorbed.
- Fluff with a fork, gently stir in the scallions, and serve.