

Barista Brisket Chili

Recipe: by Matt Frederickson

This prize winning chili is can be as mild or as spicy as your tastes can handle. I usually use my Dutch Oven but a slow cooker gives you the option to cook it low and slow for up to 8 hours, to develop a deeper flavor profile. Believe me, low and slow is the way to go for this chili. It's worth the wait.



3 slices bacon, diced
1 large onion, small dice (about 2 cups)
1 red bell pepper, small dice
3 cloves garlic, minced or crushed
3 cups (about 1.25 lbs.) smoked beef brisket, cut up into bite size 1/2" bits SEE *
3 tablespoons chili powder, SEE **
1 tablespoon cumin
1 (4-ounce) can chopped chipotle chile with adobo, SEE *, or substitute dry chipotle seasoning to taste**
1/2 tablespoon smoked paprika

1 (12-ounce) can stout, porter or darker non-ipa ale
1/2 cup brewed strong coffee, or espresso shot
1 (15-ounce) can diced tomatoes
1 (15-ounce) can tomato sauce
1 (15-ounce) can black beans, drained and rinsed
1 (15-ounce) can kidney beans, drained and rinsed
1 cup corn, frozen or fresh.
1 (4-ounce) can diced green chilies

1) In a large pot over medium heat, saute bacon until rendered and crispy. Add onions and cook until soft (about 5 minutes). Add bell pepper and garlic; cook an additional minute to soften. Add dry spices let cook 1 minute stirring frequently. Add the brisket mix and let brown slightly for a (1-2 minutes). Add beer to deglaze the pan and cook off the alcohol (about 1-2 minutes). Add chipotle, coffee, tomatoes, beans, corn, green chili, and the reserved bacon. Add Salt to taste (some briskets already contain a lot of salt).

3) Bring to a low simmer, cover, and cook for a minimum of 30 minutes. If using a slow cooker set to low for up to 8 hours to let deeper flavors develop. For longer cooks, add 2 cup of water at time, if necessary, to maintain the desired thickness.

* Use leftover brisket or purchased ready to eat from BBQ restaurant, Costco, grocery store, etc.

** If your spice taste is lower this can be reduced

*** Rich flavor and packs a punch- 1 can for mild plus, 2 cans for medium, 3-4 cans for hot.