



Smokehouse Chili

On a cold day, there are few things so comforting as homemade chili. This is our quick, simple, go-to chili recipe. You may be feeling the love of cooking and want to spend some time in the kitchen – you can adapt this recipe to take your time. Maybe you want to roast fresh tomatoes and chilies, start with dried beans and hominy – we’ll include some optional tips at the end of this fast “I’m hungry now” version!

Serve our Smokehouse Chili with your favorite toppings. We love to use corn chips, sour cream, pickled jalapenos, lime wedges, shredded cheddar or queso fresco, and occasionally, warm, crumbly cornbread.

INGREDIENTS (*Makes 6-8 servings*)

1-pound Pine Street Market Grassfed Ground Beef
1-pound Pine Street Market Beef Bacon Burger
1-pound Pine Street Market Mexican Chorizo
1 medium Onion, diced
1 Tbsp Pine Street Market Sweet Cheeks BBQ Rub
2-10 oz. cans Rotel Hot Diced Tomatoes
1-15 oz. can Stewed Tomatoes
32 oz Pine Street Market Bone Broth, or Low Sodium Chicken Broth
1-15 oz. can White Hominy, drained
1-15 oz. can Pinto Beans, drained

PREPARATION

- In a large pot or Dutch oven combine beef, bacon burger, and chorizo. Cook over medium heat, stirring, until meat begins to brown and crumble. Drain the meat using a colander, reserving a few tablespoons of pan drippings.
- In the large pot or Dutch oven, using the reserved pan drippings, add the onion and cook for about 8 minutes, until translucent and lightly brown. Add the Pine Street Market BBQ Rub to the onions and stir to mix. Cook for about 1 min, stirring constantly. Add the cooked meat and stir to combine.
- Stir in tomatoes and simmer for 5 minutes. Add broth and bring to a boil. Reduce to a simmer and cook for 20 minutes.
- Add hominy and beans. Simmer for 15 minutes. Taste for seasoning and adjust with kosher salt and BBQ rub as needed. Serve with your favorite garnishes!

OPTIONAL

- For additional depth of flavor substitute 1 cup of the Bone Broth with 1 cup of rich, black coffee or full-bodied stout beer.

- For a richer, meatier flavor substitute the ground beef with one-pound shredded brisket or pulled pork. Make sure to mince the meat before adding so it will fit on the spoon!
- For fresh-roasted tomatoes:
 - Use approx. 3 pounds of plum tomatoes, halved lengthwise and seeded. Arrange on a baking sheet with olive oil (approx. ¼ cup), 3 minced garlic cloves, and whatever herbs and spices you like.
 - For chili, 1 Tbsp of fresh chopped thyme and a sprinkle of red chili flakes would do the trick. You can also roast fresh chilies (poblano and jalapeño) alongside your tomatoes – how many depends on how spicy you like your chili. Poblanos are mild (1-2 should suffice) and jalapeños can vary like the weather in terms of spiciness - give your jalapeños a quick taste before you decide to toss in 10!
 - Note – when working with fresh jalapeños and other spicy chilies, avoid touching your face, eyes, etc. until you have thoroughly washed your hands of the oils from the chilies. Alternatively, wear gloves while you handle and cut the raw chilies.
 - Roast on 375°F for about 40 min; turn up the temperature to 400°F and roast about 20 minutes longer. Remove from the oven and let cool. Peel the tomatoes and hand crush them to the desired consistency (you can also chop them in a food processor or by hand). They will last about 5 days in the refrigerator or up to 6 months frozen.
- If you're using dried beans and/or dried hominy, you can soak overnight and cook the following day or, if you have an Instapot or other pressure cooker, most have a setting that includes a 60-minute soak, following by a 45-minute pressure cook. In total, as little as 2 hours can take your beans/hominy from dried to chili-ready!