

Black Bean Chili



RANDY'S EAT SHOP
Recipes that Rock!

- 1 - 2 Tbsp canola oil
- 1 lb ground sweet Italian sausage or ground pork
- 1 - 2 sweet onions, diced
- 3 - 4 garlic cloves, minced
- 3 cans black beans, 15 oz, undrained
- 1 can tomatoes, diced, 28 oz, undrained
- 2 Tbsp chili powder
- 1 Tbsp dried oregano
- 1 Tbsp dried basil leaves
- 1 tsp cumin
- 2 tsp Randy's Eat Shop Smoked Paprika Spice
- 1 tsp garlic powder
- 1 tsp salt
- 1 Tbsp balsamic vinegar
- 1 chipotle chile, diced (add another couple if you want more kick)
- 1 can chopped green chilis, 7 oz

Collect all of the dry spices into one small bowl.

Heat the oil in a dutch oven or heavy pot over medium heat. Add the ground sweet Italian sausage and break up the meat with a spatula. Cook until all of the meat is no longer pink. With a slotted spoon remove the meat from the dutch oven to a bowl. Leave the oil in the pot.

Add more oil if necessary. Cook onion and garlic in dutch oven until onions are soft. Stir often to prevent the garlic from burning (it will turn bitter). Stir in dry spices to let their flavors and aromas open up. Add the chipotle chili (this will give it a bit of a kick). Saute for a minute or so.

Add in the cooked meat, black beans, tomatoes, green chilis, and balsamic vinegar. Stir to mix well. Turn the heat to simmer. Cover and simmer for 15 to 20 minutes. Salt and pepper to taste.

Enjoy! And remember, every day is Friday on the patio.

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