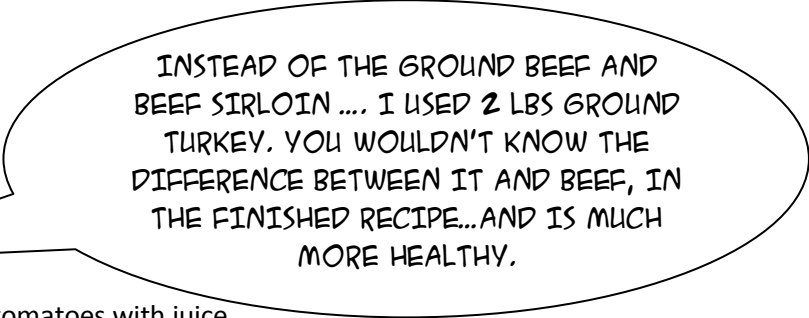


## Chocolate-Coffee-Beer Chili

Yep.....chocolate, coffee, and beer. This chilli is ***DELICIOUS*** (yes....you saw that....I bolded, italicized and underlined....it's THAT GOOD!)

### INGREDIENTS

- 2 onions, chopped
- 3 cloves garlic, minced
- 1 pound ground beef
- 3/4 pound beef sirloin, cubed
- 1 (14.5 ounce) can peeled and diced tomatoes with juice
- 1 (12 fluid ounce) can or bottle dark beer (if you don't have it – no problem...but it's nice)
- 1 cup strong brewed coffee
- 2 (6 ounce) cans tomato paste
- 1 (14 ounce) can beef broth (I just used the cup of water that I added to the ground turkey when I was frying it up)
- 1/2 cup packed brown sugar (I use ¼ cup brown sugar and ¼ cup Splenda (because of my intolerance of sugar)
- 3 1/2 tablespoons chili powder
- 1 tablespoon cumin seeds (I used 1 T ground cumin cuz I didn't have the seeds)
- 1 tablespoon unsweetened cocoa powder
- 1 teaspoon dried oregano
- 1 teaspoon ground cayenne pepper
- 1 teaspoon ground coriander
- 1 teaspoon salt
- 4 (15 ounce) cans kidney beans (I use 5...great fibre....yes...I'm turning into a freak)
- 1-2 fresh hot chile peppers, seeded and chopped (I used 1 jalapeno...and there was NO heat...next time I'll use 2)



INSTEAD OF THE GROUND BEEF AND BEEF SIRLOIN .... I USED 2 LBS GROUND TURKEY. YOU WOULDN'T KNOW THE DIFFERENCE BETWEEN IT AND BEEF, IN THE FINISHED RECIPE...AND IS MUCH MORE HEALTHY.

### Directions

1. Sauté the ground meat (turkey, beef, etc) – until half done.
2. Throw everything into a crock pot.
3. Turn it on.
4. Eat it 6 hours later.