

Skating Party & Chili Cook-off
Chili Champ 2025: CLOCKTOWER PUB

Spicy Short Rib Chili

Makes 5 liters (10 healthy portions)

Ingredients

2-3lbs of braised beef short rib (or any leftover roast will do)
8oz of peeled and diced white onion
2 cloves of garlic finely diced
8oz red pepper diced
2 cans of black beans
2 cups of your favorite bbq sauce
1.5 liters of your favorite tomato sauce.
1 cup of brewed coffee
50gm of chili powder
20gm of ground cumin
5gm cayenne pepper

Instructions

1. Place diced onion, garlic and red pepper in a medium stock pot with 2oz of any oil to prevent sticking. (butter will also work)
2. Sautee on medium/high heat for 5 minutes.
3. Finely chop short rib or other roast meat product and add to pot along with coffee.
4. Stir and add black beans including water from can and bbq sauce and simmer on medium heat for 10-15 minutes stirring occasionally.
5. Add dry spices and tomato sauce and reduce heat to low and cover.
6. Simmer for 30-40 minutes on low stirring every 5 minutes or so.
7. Although salt is not a listed ingredient, feel free to add if you find it needs some. (Everyone's love of salt is different)

It is always best to make the day before but can be served the day of. Serve with your favorite garnishes; maybe some green onion and sour cream or some shredded jack cheese.