

Prime Rib and Bean Chili

2 1/3 lb HOM Ground Prime Rib
1 T olive oil
2 large red onions, chopped
5 T chopped jalapeño chilies with seeds
8 garlic cloves, chopped
1/4 C chili powder
2 T ground cumin
1 t sweet paprika
1 28 oz can diced tomatoes in juice
2 15 1/4 oz cans kidney beans, drained
1 14 oz can beef broth

Sour cream:

Grated cheddar cheese
Chopped green onions
Chopped fresh cilantro

t = teaspoon T = tablespoon C = cup



Heat oil in heavy large pot over medium-high heat. Add onions; sauté until brown, about 6 minutes. Add jalapeños and garlic; sauté 1 minute. Add beef; sauté until brown, breaking up with back of fork, about 5 minutes. Add chili powder, cumin, and paprika, then mix in tomatoes with juices, beans, and broth; bring to boil. Reduce heat and simmer until chili thickens and flavors blend, stirring occasionally, about 45 minutes. Skim any fat from surface of chili. (Can be made 2 days ahead. Cool slightly. Refrigerate uncovered until cold, then cover and keep refrigerated. Bring to simmer before continuing, stirring occasionally.)

Ladle chili into bowls. Serve, passing bowls of sour cream, grated cheese, green onions, and cilantro separately.