

# Batch10 Bourbon Beef Bean Chilli



1/3 cup



Batch10 Honey Bourbon

1 cup chopped onion

2 cloves garlic, crushed

1 cup each diced celery and corn kernels

400g beef mince

200g diced bacon

1 tablespoon chili powder

$\frac{1}{2}$  teaspoon crushed red pepper

2 teaspoons chopped fresh or 1 teaspoon dried oregano leaves

1 teaspoon ground cumin

$\frac{1}{2}$  teaspoon salt

2 tablespoons brown sugar

1 can diced or crushed tomatoes, undrained

1 cup tomato sauce

1 can red kidney beans, undrained and rinsed

In a medium sized saucepan, brown off the mince and remove from heat. Drain off the liquid and place in a bowl.

In the same saucepan heat the oil and add the onion and stir

over medium heat. Once its has started to soften, about 5 minutes add the bacon and garlic. Combine and cook for a further 3-4 minutes stirring occasionally.

Add and stir the chili powder, celery, corn, oregano, cumin, salt, and red pepper flakes. Cook for another minute or two.

Pour in bourbon to deglaze pan. Use bourbon to scrape up any bits stuck to pan.

Add tomatoes, tomato sauce and brown sugar to pot. Heat the mixture to boiling over high heat. Once mixture is boiling, reduce heat just enough so mixture bubbles gently. Cover with lid and slowly simmer for 1 hour, stirring occasionally.

Stir in the beans and increase the heat to boiling. Once the mixture is boiling, reduce heat just enough so the mixture bubbles gently. Cook uncovered about another 10 minutes, stirring occasionally until desired thickness.

For additional heat add some fresh dices chilli. Serve with chips, chives, sour cream or grated cheese.