

## **Macleid's Rockcastle Chili**

*from Joy of Cooking*

Cook in a large skillet until the cracklings are golden brown:

**8 ounces of bacon, diced**

Remove the bacon using a slotted spoon. Cook briefly in the drippings:

**1.5 pounds beef round steak, coarsely ground or chopped in food processor**

**6-12 large cloves of garlic, coarsely chopped**

**2 large onions, coarsely chopped**

Add, scraping up the browned bits on the bottom of the pan, and stir until the foam disappears:

**One 12-ounce bottle dark beer**

Remove all to a Dutch oven or other large pot. Stir in:

**One 32-ounce can whole tomatoes, with their juice**

**One 16-ounce can kidney beans, with their liquid**

**One 16-ounce can Great Northern beans, with their liquid**

**One 16-ounce can pinto beans, with their liquid**

**6 tablespoons ancho chile powder**

**2 tablespoons ground cumin**

**1 tablespoon black pepper**

**1.5 cups water or one 12-ounce bottle dark beer**

Simmer for about 3 hours, covered, stirring occasionally to prevent sticking. Season to taste with:

**Salt and black pepper**

**Hot pepper sauce**

(Servings: 8-10, Prep time: 45 min., Cook time: 3 hrs., Difficulty: Easy)