

## SKINNER FAMILY SUPER BOWL CHILI

*Pairs with Grenache, El Dorado & 30 to 40 family and friends*

### INGREDIENTS

2-4 serrano peppers (depending on heat)  
2 jalapeño peppers  
2 long green peppers (not dark green)  
1 yellow bell pepper  
1 red bell pepper  
2 yellow onions  
2 bunches of cilantro  
4-5 lbs tri-tip  
1 head garlic minced  
2 T ground coffee  
1/2 jar chili powder  
1/3 jar cumin  
1 bunch fresh oregano  
1 T dried oregano  
kosher salt to taste  
pepper to taste  
3 large cans crushed tomatoes  
1 large box beef broth  
2 cans Ro-Tel  
1 can chili beans  
1 can black beans  
1 can cannelloni beans  
1 can beer  
1/2 C tequila



STEPS 1-4 CAN BE PREPARED THE DAY BEFORE

1. Chop onion, cilantro, and de seed and chop peppers taking care to avoid touching your face.

*Tip: Wear food-grade plastic gloves when handling hot peppers to avoid accidentally transferring the capsaicin from your hands to your eyes and nose.*

2. Saute onion, peppers, and cilantro over medium-high heat until slightly softened and fragrant.

3. Heat oil in large stock pot. Once hot sear tri-tip on all sides until brown. Add garlic, coffee, chili powder, cumin, oregano, salt, and pepper. Once well blended stir in onion and pepper mixture.

4. Add 2 cans crushed tomatoes, full box of beef broth, Ro-Tel, and 1/2 can beer. Simmer for a few hours.

### BEFORE SERVING

5. Drain and add chili, black and/or cannelloni beans. We omit the cannelloni beans, but it depends what you like.

6. Add 1/2 cup of Tequila, 1/2 can beer, 1 more large can of crushed tomatoes and 4 bay leaves. Add additional beef broth, salt, and pepper to taste.