



Fire Roasted Poblano & Jalapeno Chili

Recipe and photo from biggreenegg.com.

Recipe and photo courtesy of Robyn Lindars, owner of grillgrrrl.com.

Ingredients:

- 2 tbsp olive oil
- 1 large red or yellow bell pepper, chopped
- 1 sweet yellow onion, chopped
- 6 cloves garlic, minced



For Grilling:

- 8 tri-color mini peppers
- 2 jalapeno peppers
- 1 poblano pepper

Spices:

- | | | | |
|--------------------------|---------------------------|-----------------------|---------------|
| 2 tbsp chili powder | 1 tbsp smoked paprika | 2 tsp smoked sea salt | 1 tbsp cumin |
| ½ tsp chipotle powder | 1 tbsp smoked brown sugar | Dash cinnamon | Dash allspice |
| tbsp chopped fresh basil | | | |

Etc:

- | | |
|--|---|
| ¼ cup Worcestershire sauce | 1 – 28 oz can diced tomatoes |
| 4 tbsp tomato paste (or half small can) | ½ bottle craft beer |
| 1 can (low sodium) chicken or beef broth | 1 – 15 oz can pinto beans- rinsed and drained |
| 1 – 15 oz can black beans – rinsed and drained | 1 – 15 oz can kidney beans – rinsed and drained |

Directions:

Set the EGG for direct cooking at 350°F/177°C. Grill your poblano, tri color and jalapeno peppers on the EGG until nice char marks develop on both sides. Set aside to cool. Heat oil in the Dutch Oven. Add onion and cook until soft. Add bell pepper and cook until tender. Add the garlic and spices and cook for another minute. Add the beer, Worcestershire sauce, chicken broth and the tomato paste. Bring to a boil and then reduce heat to 250°F/121°C. Now that the peppers have cooled, chop them up and add to the chili. Add beans and continue to simmer for another hour or until the chili has thickened. If you like a soupier chili, add the whole bottle of beer instead of just half. Serves 4 hungry people.

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