



Cheer Your Favorite Team

Southern Sweet 'n Smoky Barbecue Chili

Give Your Chili a Nashville Twist

Ingredients

- 2 teaspoons ground cumin
- 1-1/2 teaspoons chili powder
- 1 Tablespoon sweet smoky barbecue seasoning
- 1 teaspoon oregano
- 2 Tablespoons avocado or olive oil
- 1 cup chopped onion
- 1 cup chopped mixed colored bell peppers
- 1 large garlic clove, minced
- 1 hot or mild chilies, seeded, chopped
- 16 ounces wagyu blended ground beef
- 1 (15 oz.) can red kidney beans with liquid
- 1 (14 oz.) can diced tomatoes
- 1-pound sweet potatoes, peeled, cut into ½ inch chunks
- 2/3 cup red wine

1/2 to 1 cup beef or chicken broth, divided

1/2 cup Southern barbecue sauce

Salt and ground black pepper to taste

1/8 teaspoon ground red pepper to taste

2 Tablespoons maple syrup

1/2 cup coarse chopped fresh cilantro or parsley

Garnish: Serve with any suggested toppings: sour cream, shredded cheddar cheese, mini avocado slices, thin sliced multi-colored sweet pepper slices, salsa, chili crisp

Directions:

- Prepare Chili Seasoning Mix: In a small bowl, combine the first four ingredients; mix well.
- In a medium chili pot, heat oil over medium high heat until hot.
- Add onion, bell peppers, cook until translucent, add garlic and chilies, cook for 1 minute; add ground beef, and 1 Tablespoon chili seasoning mixture. Mix and sauté, crumbling meat into small pieces. Cook over medium high heat until lightly brown about 7 to 10 minutes.
- Add the kidney beans with the liquid, diced tomatoes with liquid, sweet potatoes, wine, 1/2 cup beef broth, barbecue sauce, and remaining chili seasoning mixture. Stir to cover potatoes with liquid.
- Bring to a boil, reduce the heat to low. Partially cover pot; simmer at low temperature for 18 to 20 minutes or potatoes are tender. Add more broth if needed. Season with salt, black pepper, and red pepper to taste. Drizzle with maple syrup.
- Chili will thicken as it cools. Stir fresh parsley or cilantro into hot chili before serving.

Serve as desired with your favorite chili toppings. If you really like it hot, add a scoop of chili crisp.

Serves: about 4 bowls

Cook's Note: Make It Vegetarian: This recipe can also be prepared using plant-based ground beef and vegetarian broth. Another alternative is to prepare two pots of chili, one for vegetarians and the other for those who prefer meat.

About the Recipe: Adding a touch of Nashville barbecue flavor is pure magic! Then let beans and sweet potatoes join the spiced-up party with a touch of red wine. At the end, drizzle in some maple syrup for a spicy sweet taste. It's a chili that's perfectly spiced, a one pot wonder that makes everyone smile.