

CHIPOTLE CHICKEN CHILI

INGREDIENTS:

- 2 T olive oil
- 1 large onion, diced
- 4 garlic cloves, minced
- 1 1/2-2 pounds boneless, skinless chicken breast, cut into bite-size pieces
- one 12 oz. bottle Mexican beer (or your favorite beer)
- one 14 oz. can diced tomatoes
- 3 chipotle peppers in adobo, minced
- one 14 oz. can black beans, drained and rinsed
- one 14 oz. can pinto beans, drained and rinsed
- one 14 oz. can cannelloni or kidney beans, drained and rinsed
- 1 T chili powder
- 1 T cumin
- 2 t kosher salt, more to taste
- heaping 1/4 cup masa harina (corn flour)
- juice of 1 lime
- sour cream, to serve
- grated sharp cheddar, to serve
- avocado, to serve

DIRECTIONS:

1. Heat olive oil in a large pot over medium-high heat. Add the onion and garlic. Stir them around and cook for 2-3 minutes or until they start to soften.
2. Add the chicken, and stir. Cook 3-4 minutes or until lightly browned. Pour in all but 1/4 cup of the beer, then the tomatoes, minced chipotle peppers, and all the beans! Stir to combine. Add the chili powder, cumin, and salt.
3. Bring chili to a boil, then reduce to a simmer. Cover the pot and allow to simmer for 45 minutes to 1 hour, until the sauce is slightly thicker and the flavors have had a solid chance to combine. After that time, whisk the masa harina into the remaining 1/4 cup beer. Stir into the chili. Add the lime juice. Allow to simmer for 10 minutes or so until thick and luxurious. Serve right away with sour cream, cheddar cheese, avocado, and maybe some beer cornbread!

BEER CORNBREAD

INGREDIENTS:

- 1 1/4 cup all-purpose flour
- 3/4 cup corn meal
- 1/4 cup sugar
- 2 t baking powder
- 1/2 t salt (optional)
- 1/4 cup beer
- 3/4 cup milk
- 1/4 cup vegetable oil
- 1 egg, beaten

DIRECTIONS:

1. Preheat oven to 400 degrees. Grease 8 or 9 inch pan.
2. Combine dry ingredients (flour, corn meal, sugar and baking powder).
3. Stir in beer, milk, oil and egg, mixing until dry ingredients are moistened.
4. Pour batter into prepared pan. Bake 20-25 minutes or until light gold brown and toothpick inserted in the center comes out clean.