



## River Recipes

**All the ingredients found in these delicious recipes can be found at your local Weis Market – Where Freshness Matters.**



### Irish Car Bomb Chili

A fun recipe making great use of Guinness and Bourbon for cooking!  
Just in time for cool weather and football, this easy, make ahead, one pot meal-will save you time and give you a few extra meals to stash in the freezer.

## Irish Car Bomb Chili

Olive oil or canola oil to sauté  
2 strips of bacon, diced  
1 cup onions, chopped  
1 green bell pepper, diced  
1 red bell pepper, diced  
1 1/2 tablespoons cumin, toast then grind  
2 1/2 tablespoons chili powder  
2 tablespoons smoked paprika  
1 teaspoon cayenne pepper  
1 ½ pounds of ground beef, or combination of turkey, pork or ground chicken  
3 cloves of garlic, minced-more if you like  
1 Tbsp chipotle peppers in adobo sauce, more if you are daring  
1 (28 oz) can of crush tomatoes  
1 serrano chili  
2 teaspoons brown sugar  
1 teaspoon oregano  
1/2 teaspoon white pepper  
1 (6oz) can of tomato paste  
1 bottle of Guinness Stout  
2 oz of your favorite Bourbon  
1 tsp of unsweetened cocoa powder  
1 tsp freshly grated nutmeg  
1 cup stock of choice  
1 cup water  
1 (15 oz can) black beans, drained and rinsed well  
1 (15 oz can) kidney beans, drained and rinsed well

- 1) Sauté bacon, onions, and bell peppers in oil.
- 2) Add spices until toasted and browned, in order on list.
- 3) Add meat until well browned, then add garlic.
- 4) Add remaining ingredients. Cover and cook for 1 ½ hours.

This is a bit spicy- so if you want to cut down on the chili peppers and the cayenne, feel free. It's tasty just the same and will warm you up on those cold nights next to the fireplace. Serve with corn bread, scones, cheddar cheese, sour cream etc and enjoy. Stay warm!