

Smoky Chili

4 tablespoons olive oil	1 tablespoon ground coriander
2 onions	2 teaspoons oregano
2 red peppers	¼ teaspoon cayenne
2 jalapenos	½-1 teaspoon smoked paprika
4 garlic cloves	Salt to taste
2 pounds ground round or sirloin	1 28-ounce can diced tomatoes
1 bay leaf	1 14-ounce can tomato sauce
¼ cup chili powder	2 19-ounce cans dark red kidney beans
2 tablespoons ground cumin	

Chop the red peppers and onions into small dice, and mince the jalapenos and the garlic.

In a large skillet, heat the olive oil over medium heat and sauté the red peppers, onions, and jalapeno. Stir for several minutes until the vegetables are softened. Add the minced garlic and cook for another minute.

Crumble the ground meat into the vegetables, and sauté, stirring until the meat loses its color. Add the bay leaf, chili powder, cumin, coriander, oregano, cayenne, and smoked paprika. Taste for seasoning. Transfer the mixture to a Dutch oven or large kettle.

Stir in the diced tomatoes, tomato sauce, and the kidney beans, including the liquid from the beans. Simmer the mixture for about 1½ hours, stirring occasionally.

Remove the bay leaf, and serve the chili plain or over rice with a garnish of sour cream, sliced scallions, or cheddar cheese.