

CAMP CHILI & CORNBREAD - DUTCH OVEN

Ingredients:

- 2 pounds of ground beef
- 2 Pounds Beef Chuck or Brisket - cut into cubes (option – smoke for 2 hours prior)
- 1 large onion, diced
- 1 green bell pepper, diced
- 8 cloves of garlic, minced
- 1/2 teaspoon of dried oregano
- 1 28-oz can of diced tomatoes
- 1 6-oz tomato paste
- 1 16-oz can of kidney beans or black beans (I used one of each)
- 5 tablespoons of chili powder
- 2 tablespoons of ground chipotle powder
- 1 tablespoon of ground cumin
- 1 can of beer
- 2 8.5-oz boxes of Jiffy cornbread (or any other corn bread mix you like)
(eggs and milk for the Jiffy cornbread mix)
- Salt and black pepper

Directions:

- If you can start this on the stove and then move to coals.
- Cook the ground beef until it starts to brown, breaking up the meat with a spatula.
- Add the onions, garlic, and bell pepper and continue to cook until the vegetables are softened and meat is browned.
- Add the chili powder, chipotle powder, cumin, diced tomatoes, and tomato paste.
- Add the can of beer and beans and cook for another 10-15 minutes.
- Can be cooked longer (simmering) on the stove and check by taste.
- Season with salt and pepper to taste.
- Make the cornbread mix in a bowl and pour over the top of the chili.
- Now place over coals.
- Place the lid on top of the dutch oven and place about 20 hot coals over the top of the lid. (alt 26 coals on top and 8 on bottom)
- Cook for about 10 minutes and check to see if the cornbread is done cooking by lifting the lid and poking a skewer through the cornbread. If it comes out clean it's all done.

<http://tinyurl.com/knqxywk>

Start by heating the coals and make a layer of hot coals in the pit. You'll need a lot of hot coals for this because you want your pot to be very hot to sear the beef. Reserve about 20-25 hot coals on the side for the top of the dutch oven later.

Cook the ground beef until browned, breaking up the meat with a spatula. Add the bell peppers, onions and garlic and cook until the vegetables are softened. Then, add the chili

powder, chipotle powder, cumin, oregano, diced tomatoes, and tomato paste. The chipotle powder is spicy so if you don't like heat, omit the chipotle powder.

Add the can of beer (or water) and beans and cook for another 10-15 minutes until the chili starts to simmer again. Season the chili with salt and black pepper to taste.

While the chili is simmering, make the cornbread in a bowl according to the package instructions. I used two packages of Jiffy cornbread mix here but you could use one. Even though it may not look like a lot of cornbread, the cornbread expands a lot so a little goes a long way. Ladle the cornbread batter over the chili.

After about 10 minutes check on to see if the cornbread is done by sticking a skewer through the batter. If it comes out clean, the chili is ready.

Remove the pot from the hot coals and serve by scooping a large spoonful of cornbread and chili into a bowl.

This recipe will serve enough for 8 to 10 very hungry campers or 4-5 ASMs!