

korean spiced

chili

INGREDIENTS

- 1 package vegetarian ground meat.
- 1/4 TSP liquid smoke
- 1 large white onion
- 1/2 large carrot, diced
- 4 cloves of garlic, crushed
- 1 can tomato sauce
- 4 cups vegetable stock
- 1 can black beans, rinsed
- 1 can pinto beans, rinsed
- 1 bottle of dark beer
- 2-4 chipotle peppers in adobo sauce, roughly chopped
- juice of 1/2 a lime
- 1 TBS brown sugar
- 1/8 C gochugaru
- 1 TBS cumin
- olive oil, salt & pepper
- Add Ins: avocado, sour cream, cheese, tortilla chips, rice

DIRECTIONS

In a large pot, heat olive oil. Add vegetarian meat and liquid smoke.

Cook until heated through and smells meaty. Remove and put to the side.

Add more olive oil.

Drop in onion and carrots. Season. Let cook for 3-4 minutes

Add garlic. Cook for another minute.

Add tomato sauce, black beans, pinto beans, beer, peppers, lime, brown sugar, gochugaru, cumin, salt and pepper.

Let everything mingle and cook for a while and let the liquid cook down. Takes about 30 minutes to an hour.

Add to a bowl and add your wonderful stuff on top.

