**Jean Perkins’ Chili Con Carne**

¼ cup vegetable oil

4 pounds lean beef, cut into ¼ inch cubes

6 cups chopped onions (about 3 large onions)

2 tablespoons minced garlic (about 6 cloves)

½ cup chili powder (preferably Gebhardts brand)

1 tablespoon ground cumin

1 tablespoon oregano (preferably Mexican), crumbled any stems discarded

1 tablespoon paprika

12 ounces (1 can or bottle) beer (there’s no need to use a really good one here)

2 quarts (32 ounces) chicken broth or stock

15 ounces (1 can) tomato sauce

2 tablespoons cider vinegar

3 cans (15 ounces each) kidney beans, drained and rinsed (or 5 cups cooked beans)

**Method:**

1. Heat the oil in a large Dutch oven or pot. Brown the beef in batches.
2. Add the onions and cook until softened, about 5 minutes.
3. Add garlic and cook for about 30 seconds.
4. Stir in the chili powder, cumin, oregano, and paprika. Stir for about 2 minutes but be careful not to burn the spices. The goal is to “awaken” their aromas.
5. Add the beer and simmer until the beer has almost boiled away.
6. Add the chicken broth, tomato sauce, and vinegar.
7. Bring to a boil, reduce to a simmer, and cook, partially covered, until the beef is tender, about 2 hours. Add liquid if necessary.
8. Add the beans, stir, and simmer for an additional 15 minutes.
9. Season to taste and serve with the condiments of your choice.