



(Serves 7-8)

Ingredients:

- 1 tbsp olive oil
- 1 large yellow onion, chopped
- 1 green pepper, diced
- 1 red bell pepper, diced
- 3 cloves garlic, minced
- 1 tbsp MSP's Perfect Chili Powder
- ¼ tsp of MSP's Devil's Dust (optional)
- 1 12 oz. bottle IPA (I used Sierra Nevada)
- 1 15.5 oz. can diced tomatoes
- 1 15.5 oz. can cannellini beans, slightly drained
- 1 15.5 oz. can black beans, slightly drained
- Sea salt and black pepper to taste

Directions:

1. Heat the oil in a large saucepan or pot over medium-high heat
2. Add the onion, garlic, green & red pepper and about ½ teaspoon each salt and pepper
3. Cook, stirring often, until softened - about 6 to 8 minutes
4. Add MSP's Perfect Chili Powder and cook for another minute
5. Add the beer and cook until reduced by half - about 6 to 8 minutes

6. Add the tomatoes (with their juices), beans (slightly drained), and ¼ teaspoon each salt and pepper
7. Bring to a simmer and cook until thickened (about 25 to 30 minutes)
8. Add MSP's Devil's Dust (if you dare!)
9. Garnish with sour cream, cheddar cheese, & guacamole (optional)