

## Gluten Free Bean less Chili



### Ingredients:

- 2 pounds beef stew meat
- 2-3 pounds ground beef ([See cooks notes](#))
- 1 pound ground pork ([See cooks notes](#))
- 4 pieces of bacon
  
- 3 large onions, chopped
- 3 cloves garlic, finely chopped
- 4 red Sheppard pepper
- 3 fresh jalapeno pepper
- 2-3 chopped celery stock
- 1 tablespoon butter
- 3 (10 oz.) cans Herbs & Spice tomatoes ([Aylmer's Brand](#))
- 1 (6 oz.) can tomato paste
- 1 jar Pace Chucky Salsa med
- 2-3 chipotle peppers
- 1 cup Beef broth ([See cooks notes- Optional](#))
  
- 1/4 cup fresh parsley
- 1/8 – 1/4 cup cilantro
- 1 tablespoons salt
- 3-4 tablespoons of brown sugar
- 4-6 tablespoons chili powder (to taste)
- 1 teaspoon ground cumin
- 1 tablespoon paprika
- 2 tablespoon Creole spice
- 2-4 teaspoons habanera pepper sauce (or to taste)
- 2-4 teaspoon of Cajun sauce (or to taste)

### Directions (this makes a lot of chili.....)

In a large pot, cook bacon over medium heat. Add in the 2 onions chopped (3<sup>rd</sup> onion we use later), add celery and sauté until tender. Add your cans of tomato, pace salsa and Gluten free beef broth to pot and simmer. In a bowl combine the stewing beef, garlic, cilantro, parsley and place on smoker at 250 until medium raw, (if you do not have a smoker place meat on BBQ with indirect heat. Place two of the red peppers on the smoker (BBQ) and cook for about 10 mins then core and chop and add to pot. In a pan cook "GF" ground beef and season with chili powder, salt, paprika and Creole spice. Add to the meat mixture to pot. Cook up "GF" ground pork and also add to pot stirring occasionally. Chop chipotle pepper, jalapenos and add to pot. With the smoked meat dice into small cubes add only half of it to mixture, the other half we grind so it's stringy, and add to mixture. Now stir and simmer for 6 hours. Remove from heat and cool over night.

**Next day:** Place pots on heat source bring to a boil, reduce heat to simmer. Now final stage, the 3<sup>rd</sup> onion chop and sauté in pan with butter add 3-4 tablespoons of brown sugar and let caramelize. Add to pot and simmer for 6 more hours stirring occasionally.

### Cooks Notes.

***"Ensure that the meats and broth are gluten free, some stores and brands may add filler"***. Swanson's Organic Gluten free Beef Broth (US ONLY) or substitute for Campbell's Gluten free Vegetable broth" (Ingredient is optional) . Although I have listed all the ingredients, some spice measurements may vary due to taste. Enjoy!!