

Dr. BBQ's Roasted Upside Down Chili

- ¼ cup olive oil
- 1 large yellow onion, chopped
- 1 large green pepper, seeded and chopped
- 2 jalapenos, finely chopped
- 4 cloves garlic, crushed
- 1 28-oz can diced tomatoes
- 1 quart beef broth
- 1 cup Big Green Egg Vidalia Onion Sriracha Barbecue Sauce
- ½ cup chili powder
- 2 tbsp ground cumin
- 1 tbsp brown sugar
- 1 tsp cayenne pepper
- 3 lbs coarse ground beef, formed into a large patty
- 2 15-oz can of dark kidney beans, drained

Set the EGG for direct cooking (without the convEGGtor) at 350°F/177°C. Preheat an uncovered Dutch oven, then add the oil for a few seconds to heat. Add the onion and green pepper and cook until soft; add the garlic and jalapenos and cook a few more minutes. Next add the tomatoes, broth, barbecue sauce, chili powder, cumin, brown sugar and pepper. Mix well and bring to a simmer.

Carefully remove the Dutch oven and the cooking grid; add two small chunks of apple wood to the charcoal. Insert the convEGGtor (for indirect cooking), replace the cooking grid and the Dutch oven and continue cooking at 350°F/177°C.

Season the ground beef patty with salt and pepper. Place a perforated cooking grid on top of the Dutch oven, then place the ground beef patty on the grid. Cook for 90 minutes. Remove the grid with the meat to a sheet pan. Add the beans and a bit more water if needed. Break the meat up with tongs and place it in the pot. Cook for another 30 minutes until everything is well blended and slightly thickened.

Makes about 10 servings