

Roasted Upside Down Chili

By Ray Lampe, Dr. BBQ

Ingredients

¼ cup olive oil
1 large yellow onion, chopped
1 large green pepper, seeded and chopped
4 cloves garlic, crushed
2 jalapenos, finely chopped
1 – 28 oz can diced tomatoes
1 quart beef broth
1 cup or your favorite Big Green Egg Barbecue Sauce
1/3 cup chili powder
2 tablespoons ground cumin
1 tablespoon brown sugar
1 teaspoon cayenne
3 pounds coarse ground beef formed into a large patty
2 – 15 oz can cans of dark kidney beans, drained

Method

Set the EGG for direct cooking at 350°F/177°C.

Add a Dutch oven (uncovered) to the grid. Add the oil, then add the onion and green pepper and cook until soft. Add the garlic and jalapenos and cook a few more minutes. Add the tomatoes, broth, barbecue sauce, chili powder, cumin, brown sugar and pepper. Mix well and bring to a simmer.

Remove the Dutch oven and the cooking grid, and then add a couple small chunks of apple wood. Add an EGGspander with a convEGGtor for indirect tiered cooking. Place the Dutch oven on the bottom grid and continue cooking.

Season the ground beef patty with salt and pepper, and then place the ground beef patty on the top sliding grid, centered over the Dutch oven so that the meat drips into the chili. Cook for 1½ hours, adjusting the heat to maintain a simmer.

Remove the meat to a sheet pan. Add the beans to the chili and add 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.

