

## Over the Top Chili

*Thank you to our friends at Greensbury Market for the beef that inspired this recipe.*

### Ingredients

2 lbs. lean ground beef  
2 tbsp Big Green Egg Classic Steakhouse Seasoning  
1 tbsp olive oil  
1 medium sweet onion, diced  
1 jalapeno, diced  
2 cloves garlic, minced  
1 28 oz. can crushed tomatoes  
32 oz. beef broth  
1 10 oz. can fire roasted tomatoes  
1 chipotle pepper in adobo sauce (minced) + 2 tbsp adobo sauce  
2 tbsp cumin  
2 tbsp Big Green Egg Ancho Chili & Coffee Seasoning  
1 tsp cayenne pepper  
1 tbsp chili powder  
1 15 oz. can navy beans, drained  
1 15 oz. can pinto beans, drained  
1 15 oz. can black beans, drained  
Kosher salt and black pepper, to taste

### For Serving

Fritos® corn chips  
Sour cream  
Shredded cheese

### Equipment

EGGspander Multi-Level Rack  
Big Green Egg Cast Iron Dutch Oven  
Big Green Egg Pecan Smoking Chips

### Method

Set the EGG for indirect cooking with the convEGGtor at 275°F/135°C with pecan smoking chips. Place the Dutch oven in the EGG to preheat.

Mix the Classic Steakhouse Seasoning and beef thoroughly in a bowl and form into a ball and set aside.

In the Dutch oven, add the olive oil and cook the onion, jalapeno and garlic until translucent, about 5 minutes. Once the onion mixture is ready, add the tomatoes, chipotle pepper and sauce, cumin, Big Green Egg Ancho Ancho Chili & Coffee Seasoning, cayenne pepper, and chili powder. Mix all the ingredients together.



Add the EGGspander Multi-Level Rack to the EGG and place the ball of beef on the grid directly above the Dutch oven. Cook until the internal temperature of the meat hits 150°F, about 2 hours. Remove the meat from the EGG and break into small pieces. Add the beef and the beans to the Dutch oven and cook for another 30 minutes or until the beans are heated. Add salt and pepper to taste.

Top with Fritos, sour cream and shredded cheese. Enjoy!

