

CHIPOTLE CHICKEN CHILI

Marinade Ingredients:

- 1/2 cup olive oil
- 1/2 cup apple cider vinegar (unfiltered preferred)
- 1 tbsp worcestershire sauce
- 1 (7 oz size) can of chipotle peppers in adobo sauce (pepper skins removed, finely chopped)
- 1 tsp salt
- 1 tsp garlic powder
- 1 tsp ground pepper

Chili Ingredients:

- 6-8 chicken thighs (bone-in, skin removed)
- 2 (14 oz size) cans each: kidney, pinto, and black beans (6 total bean cans)
- 1 (14 oz size) can each: fire-roasted diced tomatoes, crushed tomato sauce (two tomato cans)
- 4 cloves of garlic, crushed
- 24 oz of stout beer
- 2 tsp chili powder
- 1 tsp cumin
- ½ cup minced onion
- 1 (14 oz size) can of whole kernel corn
- 1 (7 oz size) can of chipotle peppers in adobo sauce (pepper skins removed, finely chopped)
- 1 cup of the marinade

Starting with the marinade, combine all ingredients and whisk well. Remove skin on chicken, perforate with fork. Place chicken into large ziplock freezer bags with enough marinade cover. Refrigerate for two-three hours, no more than overnight. Flip the bag over at least once in this duration. Remove chicken, shake off marinade; but reserve 1 cup of the marinade for chili.

Preheat oven at 225°F. Grill chicken on high heat (or hot skillet) for 2 minutes each side, looking for a nice charred crust. Finish in oven for 45 minutes to allow meat to fall off bone. Discard bones and excess fat.

Strain beans gently with water. Use a dutch oven (or large pot with lid) to combine all chili ingredients while chicken is in oven. However, start with only adobo sauce and a few peppers at first. Keep low heat with lid on. Once chicken has cooled enough to remove from bone, chop chicken loosely into small cubes (or use fork to make pulled chicken if preferred). Once chicken is added, gently stir once. Taste, adding remaining chipotle peppers to desired level of pepper heat. Place dutch oven into oven for at least 2 hours. Results in approximately 6 quarts of chili.

Firefighter Wayne Jenderny, City of Minneapolis Fire Department