

ALEXANDRIA

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TRADEMARK

- DRINK AND EAT -

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VIRGINIA

FEATURED RECIPE: TRADEMARK CHILI

Our Chili is made with Alexandria's local Port City Porter, and our special *Trademark Chili Spice Mix* that infuses smoky ancho and chipotle with rich espresso.

INGREDIENTS

- 2 lb Ground Beef
- 4 tbsp Trademark Chili Mix
- 1 ea Red Onion, Medium, Diced ¼"
- 1 ea Green Pepper, Large, Diced ¼"
- 2 ea Garlic, Cloves, Minced
- 2 cans* Fire Roasted Tomatoes
- 1 can* Crushed Tomatoes
- 1 can* Red Kidney Beans, strained
- 1 can* Black Beans, strained
- 1 ea Beef Stock (Bouillon) Cube (or equivalent in beef gravy powder packet)
- 20 floz Port City Porter that's about 1 ¾ bottles - enjoy the rest!
- 1 tbsp Olive Oil

* standard size cans (approximately 14oz)

METHOD

- Heat olive and saute onions, peppers and garlic over medium heat
- Add ground beef and chili mix and cook until meat is browned
- Once cooked, strain to remove excess fat
- Return to the pan and bring back to heat
- Add porter and let cook off a little
- Add beef stock cube crumbled, and mix in
- Add cans of tomatoes and beans
- Simmer for 1 hour

Serve with rice, or tortilla chips, with sour cream, guacamole, cheese, or however you enjoy your chili



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