



## Wynn Varble's Big Green Egg Fire Station Chili

Recipe courtesy of Wynn Varble.

### Ingredients

2 large red or yellow bell pepper, chopped  
1 poblano pepper  
2 jalapeno peppers  
2 tbsp olive oil  
1 sweet yellow onion, chopped  
4 cloves garlic, minced  
2 tbsp chili powder  
2 tsp smoked paprika  
1 tsp salt  
1 tbsp cumin  
1/2 tsp chipotle powder  
1 tbsp brown sugar  
1 bottle beer  
1/4 cup Worcestershire sauce  
1 can chicken or beef broth  
1 – 28 oz can diced tomatoes  
4 tbsp tomato paste (or half small can)  
3 – 15 oz cans beans - pinto, black or kidney (mixed is better!)

### Instructions

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

Grill the poblano, bell peppers and jalapeno peppers on the EGG until nice char marks develop on both sides. Set aside to cool.

Heat oil in the Dutch Oven. Add onion and cook until soft. Add bell pepper and cook until tender. Add the garlic and spices and cook for another minute. Add the sugar, beer, Worcestershire sauce, chicken broth, tomatoes and tomato paste. Bring to a boil and then reduce heat to 250°F/121°C.

When the peppers have cooled, chop them up and add to the chili. Add beans and continue to simmer for another hour or until the chili has thickened.

Feeds a hungry family, or double for a fire station full of brave first responders.