

# Three-step Hot Chili

written by The Recipe Exchange | June 4, 2015

## **Ingredients**

2 Tbls. olive oil  
2 Tbls. red chili flakes  
1 Tbls. ground cumin  
1 Tbls. chili powder  
1 Tbls. ground coriander  
2 Tbls. ground paprika  
1 Lb. coarse ground sirloin  
1 lrg. sweet white onion – chopped  
3 Tbls. chopped garlic  
(2) 15 oz. cans Mexican-style stewed tomatoes  
15 oz. can pinto beans – drained  
oz. can chopped black olives – drained  
1/2 cup black coffee  
1/2 cup burgundy OR other heavy red wine  
1/4 cup chopped fresh cilantro  
6 scallions – sliced  
6 drops liquid smoke  
hot sauce – to taste

## **Directions**

Brown chili flakes, cumin, chili powder, coriander, and paprika in olive oil.  
Add meat, onions, and garlic and brown.  
Add remaining ingredients and simmer for 1 hour.