

## Big Green Egg Chilli Con Carne



\* Recipe courtesy of Big Green Egg

### Ingredients

- |                                      |   |
|--------------------------------------|---|
| 2 tbsp olive oil                     | 1/2 cup Worcestershire sauce                  |
| 2 onions, chopped                    | 2 tbsp hot chipotle chili sauce (or to taste) |
| 3 garlic cloves, chopped             | 2 tbsp tomato paste                           |
| 2 red capsicums, diced               | 2 tsp freshly ground black pepper             |
| 1 kg good quality minced beef        | 2 tsp salt                                    |
| 2 400g cans plum tomatoes            | 3 or 4 pre-soaked hickory wood smoking chunks |
| 2 400g cans kidney beans (undrained) |   |

### Directions

Step 1 – Set the EGG for direct cooking (without the convEGGtor) at 400°F/200°C. Add a Dutch oven to the cooking grid to preheat.

Step 2 – Heat the olive oil in the Dutch oven and add the chopped onion, garlic and peppers and cook, stirring frequently, until the onions are soft and translucent.

Step 3 – Add the minced beef and continue to stir every couple of minutes until browned.

Step 4 – Carefully remove the Dutch oven and the cooking grid and add the hickory chunks to the charcoal. Add the convEGGtor and the cooking grid and lower the temperature of the EGG to 350°F/177°C.

Step 5 – Add all the other ingredients to the Dutch oven and place, uncovered, back on the grid. Stir every 10 minutes; once the chili is simmering, cook for another hour to allow the flavours to develop.

