



# Pumpkinhead Chili

1 tbsp vegetable oil  
1 onion, diced  
2 lbs lean ground beef  
2 tsp salt  
3 cloves garlic, minced  
3 tbsp ground ancho chile powder  
1 tbsp ground cumin  
1 tsp paprika  
1 tsp ground black pepper

12oz Pumpkinhead  
1/8 tsp ground cinnamon  
1 tsp unsweetened cocoa power  
1/4 tsp dried oregano  
1/4 tsp ground cayenne  
2 cups water  
1 cup tomato puree  
2/3 cup diced poblano  
2 (12oz) cans pinto beans

Drizzle vegetable oil in a pot over high heat and add onion, ground beef, and salt. Break up meat with wooden spoon. After meat browns, continue stirring for about 4 minutes. Reduce heat to medium-high and add garlic, Chile powder, cumin, paprika, black pepper and cinnamon. Cook until mixture begins to darken. Stir in beer and add cocoa powder, oregano, cayenne, water, and tomato puree. Stir well, bring to a simmer. Adjust heat to medium-low and simmer 30 minutes. Stir in diced poblano pepper and pinto beans. If mixture becomes too thick, add a bit more water. Simmer until peppers are tender and flavors have blended, about 30 more minutes.



EAT. DRINK & BE THANKFUL 



#ShipyardPumpkinhead