

## CHILLI CON CARNE {SERVES 8}

### INGREDIENTS:

- 500g beef mince
- 2 cans of kidney beans, drained
- 2 cans of chopped tomatoes
- 50g tomato paste
- Olive oil, for frying
- 2 onions, finely chopped
- 4 cloves of garlic, finely chopped
- 2 red peppers, diced, with seeds and stalks removed
- 1 carrot, grated
- A pinch of paprika
- A pinch of ground cumin
- A big pinch of chilli powder, or 2 chopped fresh chillies
- A pinch of ground coriander
- 30ml vinegar
- Juice of 1 lemon
- A pinch of sugar, to taste
- Salt and black pepper, to taste
- Sour cream or full fat plain yoghurt, to serve
- Fresh coriander, to serve
- Corn chips, to serve

### METHOD:

1. Prepare and light your Cobb Cooker with 1 CobbleStone [see fuel].
2. Place the Frying Dish and the Dome Cover on your Cobb Cooker and let it heat up for at least 5 minutes.
3. Heat the oil in the Frying Dish. Add the onions and garlic and fry for about 10 minutes with the lid on until the onions are soft and translucent.
4. Mix the cumin, coriander, paprika and chilli into the mince and add to the onions in the pan, stir, making sure to break up any lumps.
5. Fry for about 10 minutes, stirring occasionally.
6. Keep the lid on to maintain a high temperature.
7. Add the carrot and red pepper and fry for another 5 minutes with the Dome Cover off.
8. Pop in the tomatoes, tomato paste, beans, vinegar, lemon, sugar, salt and pepper.
9. Stir to combine and add more seasoning to taste.
10. Bring the mixture to the boil, then cook for about 20-30 minutes with the Dome Cover off, stirring every now and then to make sure it doesn't burn on the bottom.
11. Remove from the Cobb Cooker and serve straight from the pan with sour cream or full fat plain yoghurt and fresh coriander.

**PS** - The dish does not need them, but serving it with corn chips adds great texture and a slightly more hands on approach to eating this super tasty dish.

**FUEL:**

- Cobb Compact - 1 CobbleStone
- Cobb Premier - 1 CobbleStone or 10 briquettes
- Cobb Supreme - 1 CobbleStone or 10 briquettes
- Cobb Premier Gas - Medium to maximum heat.