

Chipotle Beef Chili with Lime Crema

Servings : 6

Amount	Measure	Ingredient - Preparation Method
3	pounds	ground beef
3	cups	onion - chopped
6	cloves	garlic - finely chopped
1/2	cup	chile powder
29	ounces	beef broth
1	cup	canned crush tomatoes and puree
2	tablespoons	canned chipotle - minced
1/2	cup	stout or dark beer
2	tablespoons	yellow cornmeal
31	ounces	canned black beans - drained and rinsed
1 1/2	cups	sour cream
2	tablespoons	fresh lime juice
1	tablespoon	grated lime peel

Heat heavy large pot over high heat. Add beef; saute until cooked through, breaking up meat with spoon, about 8 minutes. Transfer to large bowl. Add onions and garlic to pot. Saute until tender, about 8 minutes. Add chile powder. Saute until fragrant, about 3 minutes. Add beef, broth, tomatoes, beer and chiles. Cover partially; simmer until chile is thick, stirring often, about 70 minutes.

Gradually stir cornmeal into chili. Stir in beans. Simmer until heated through. Season generously with salt and pepper.

Whisk sour cream, lime juice and peel in a small bowl, season with salt.

Serve lime crema atop chili in bowls.