

Quick Cincinnati Style Chili

Servings : 4

Amount	Measure	Ingredient - Preparation Method
3	tablespoons	vegetable oil
1	medium	onion - chopped
1	medium	red bell pepper - cut into 1/4" dice
1	medium	yellow bell pepper - cut into 1/4" dice
1	tablespoon	chile powder
1	teaspoon	unsweetened cocoa powder
1	teaspoon	salt
3/4	teaspoon	cinnamon
1/2	teaspoon	black pepper
1	pound	ground beef chuck
1		28 oz can chopped tomatoes and juice
1	tablespoon	molasses

Heat oil in a deep skillet over moderately high heat until hot but not smoking, then saute onion, stirring occasionally, until golden, about 8 minutes. Add bell peppers and saute, stirring occasionally, until softened, about 6 minutes. Add chile powder, cocoa, salt, cinnamon, and pepper and cook, stirring, about 1 minute.

Add beef and cook, stirring and breaking up lumps, until no longer pink, about 5 minutes. Add tomatoes with juice and molasses and simmer briskly, uncovered, stirring occasionally, until thickened, 5 to 8 minutes.