Ami Water’s Family Recipe: Texas on the Plate Chili (adapted) and Tom’s Beer Bread

1 lb beef chuck - diced 1/2 inch thick
1 pound pork butt - 1/2 inch dice (if you like to be very meaty, you can add in an additional ½ pound of ground beef)
2 medium onions
2 celery stalks
1 red bell pepper
3 garlic cloves
1-3 jalapenos (I usually do 2)
1-2 serrano chilies (I usually do 1)
5 oz can tomato paste
28 oz can Italian plum tomatoes, chopped and their juice
1 1/2 cups tomato sauce
10 oz can Rotel
2 cups chicken stock
2 cups beef stock
12 oz beer (I use Sam Adams or another dark ale)
2/3 cup red wine (drink the rest!)
1/2 tsp black pepper
1 tbsp oregano
2 tsp whole cumin seeds
1 tbsp ground cumin
1 tbsp ground coriander
1 tbsp of cocoa powder
1/4 cup dark chili powder or taste
16 oz kidney beans including juice
16 oz pinto beans
16 oz navy beans
16 oz black beans
Beer bread (see below)

Place a small amount of shortening or oil in pan to prevent sticking. Cook meat about 25 minutes until meat browns. Add peppers, garlic, onions, and all the veggies. Stir often. Cook until wilted, about 20 minutes. Add tomato paste. Cook until deep red. Now add all tomatoes, rotel, and all seasonings. Stir. Pour in all liquids. Boil and simmer for 1.5 hours. Skim any fat off the top. Add beans and contents of cans. Cook for another 30 min to hour. Add salt as needed. Garnish with cilantro, cheese, and dollop of sour cream. Serve with a slice of beer bread.

Tom’s Beer Bread

3 cups self-rising flour (must use self-rising!)
¼ cup sugar
1 twelve-ounce beer (must be full-bodied, not lite – Budweiser is good, as long as it’s not lite!)

Preheat oven to 350 degrees. Butter bread pan well and set aside.

Stir all ingredients together and place in bread pan. Bake in preheated 350 oven for 45 minutes. Take bread out of oven and pour ¾ stick of melted butter over the top and bake for 15 minutes more. Allow bread to cool before cutting.