

Beefalo Milk Stout Beer Chili

Yield: 4 min

Total Time: 165 min

Recipe from: <https://www.recipeschoose.com/recipes/east-stout-beer-chili-recipe>

Ingredients:

- 1 pound buffalo meat ground
- 3/4 pound ground beef chuck
- 1 onion large, diced
- 3 cloves garlic minced
- 14 1/2 ounces tomato sauce
- 10 ounces diced tomatoes with green chilies + juice
- 8 ounces tomato sauce
- 1 dried red chile New Mexican, pod, soaked in hot water and then processed to a puree
- 2 tablespoons chili powder
- 1 teaspoon Mexican oregano
- 1 teaspoon cumin
- 1 teaspoon brown sugar
- 1/2 teaspoon canela
- 1/2 teaspoon all-spice
- 1 bay leaf
- 12 ounces stout Duck-Rabbit Milk
- 2 tablespoons tomato paste
- 2 cans white beans or pintos or black beans, drained and rinsed
- salt
- pepper
- queso fresco cheese shredded
- green onion minced
- sour cream
- tortilla chips or cornbread

Nutrition:

1. Calories: 590 calories
2. Carbohydrate: 43 grams
3. Cholesterol: 135 milligrams

4. Fat: 24 grams
 5. Fiber: 9 grams
 6. Protein: 47 grams
 7. SaturatedFat: 9 grams
 8. Sodium: 1090 milligrams
 9. Sugar: 20 grams
 10. TransFat: 1 grams
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