

# Mexican Beer Chili

Yield: 12 min  
Total Time: 90 min

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

## Ingredients:

- 2 dried guajillo chiles
- 2 dried ancho chiles
- 4 cups low sodium chicken broth divided
- 4 strips thick sliced bacon diced
- 2 pounds bone-in pork shoulder roast trimmed, cut into 1/2-inch pieces, seasoned with salt and black pepper
- 1 1/2 cups white onions diced
- 2 tablespoons tomato paste
- ground cumin
- minced fresh garlic
- 1 tablespoon Mexican oregano
- 1 teaspoon ground coriander
- 3 bottles Mexican beer dark, 12 oz. each, such as Negro Modelo
- 2 cans fire-roasted diced tomatoes 15 oz. each
- 3 chipotles in adobo sauce minced
- 2 cans pinto beans 15 oz. each, drained and rinsed
- 2 tablespoons fresh lime juice
- sour cream
- scallions
- lime wedges

## Nutrition:

1. Calories: 160 calories
2. Carbohydrate: 16 grams
3. Cholesterol: 10 milligrams
4. Fat: 6 grams
5. Fiber: 3 grams
6. Protein: 6 grams
7. SaturatedFat: 2 grams

8. Sodium: 170 milligrams
  9. Sugar: 2 grams
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