

## From the Kitchen of Kelsey Barnard Clark



### Lager Braised Chili

- |                                  |                        |
|----------------------------------|------------------------|
| 1 lb. ground beef                | 1 Tbsp. cumin          |
| 1 lb. Italian sausage,<br>ground | 2 tsp smoked paprika   |
| ½ cup yellow onion, diced        | Pinch red pepper flake |
| 1 Tbsp. garlic, minced           | 2 cups Yuengling Lager |
| ¼ cup chili powder               | 2 cups water           |
|                                  | Salt to taste          |

Combine all and let simmer until meat is cooked throughout and has broken up in tiny pieces, at least one hour.

Serve warm.

*Yuengling*  
★ TRADITIONAL ★  
**LAGER**

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