

# From the Kitchen of Sheryl Yuengling



## Porter Chili

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2 lbs. ground beef	1 15 oz can tomato sauce
1 Tbsp. olive oil	12 oz Yuengling Porter
1 15 oz can dark red kidney beans, drained	½ cup water
1 15 oz can light red kidney beans, drained	3 Tbsp. chili powder
1 15 oz can black beans, drained	1 Tbsp. ground cumin
1 4 ½ oz can chopped green chiles	1 tsp garlic powder
	1 tsp onion powder
	1 tsp sugar
	1 tsp smoked paprika
	Salt & pepper

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In a large pot, add the oil and brown the ground beef for 15 minutes.

Combine the rest of the ingredients and simmer for at least one hour.

Season to taste.

*Yuengling*  
★ DARK BREWED ★  
**PORTER**

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