Oklahoma Cooks

Three Pint Native Amber Chili Originally aired 1/7/12
(Serves 4)

**Ingredients:**
- Extra-virgin olive oil (EVOO)
- 8 hot house tomatoes
- 4 cloves of garlic, sliced thin or pressed in a garlic press
- 1 - 25 oz. can of stewed tomatoes
- 1 - 25 oz. can of tomato sauce
- 4 - 16 oz. cans kidney beans, drained and rinsed
- 3 - 16 oz. cans of COOP Ale Works Native Amber
- 1 bunch of celery, chopped into ¼ inch pieces
- 3 lbs. of lean hamburger
- Salt to taste
- Black pepper to taste
- Lowery's Season Salt to taste
- Garlic salt to taste

**Equipment needed:**
- 1 cutting board
- 1 chef's knife
- 1 10-inch fry or sauté pan
- 1 6 to 8-quart stock pot
- 2 wooden spoons or plastic spatulas
Instructions:

1. Preheat the sauté or frying pan on medium heat. Add the EVOO and then the garlic. Allow the garlic to sweat for a few minutes, being careful not to burn. Add the tomatoes and cook for about 5 minutes constantly stirring to prevent sticking to the bottom of the pan.

2. Preheat the stock pot on medium heat and add the stewed tomatoes, tomato sauce, kidney beans, and one can of COOP Native Amber, and bring it up to a simmer. Season with salts and pepper.

3. Remove the tomatoes and garlic from the sauté pan and add to the stock pot. Add the ground beef to the pan. Season with the salts and pepper and allow to brown. Remove the fat, and add one can of COOP Native Amber and simmer for about 8 to 10 minutes.

4. Add the celery to the stock pot of tomatoes and kidney beans and continue to simmer.

5. Once the beef has cooked and the beer has reduced by about half, add the beef and beer to the stock pot and simmer for another 10 minutes. Check for seasoning.

6. Add one-third of the last can of Native Amber to the pot, stir and serve. Drink the other two-thirds of the beer.

7. Serve over white rice

8. Enjoy!