

Cincinnati Chili

This recipe was provided by Sally Roeckell of [Table and Dish](#) and were originally published at [365Barrington.com](#).

Ingredients

- 1 pint beef stock or broth
- 2 pounds lean ground beef
- 2 medium onions, finely chopped
- 2-3 garlic cloves, minced (to taste)
- 1 teaspoon ground allspice
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cumin
- 1/4 teaspoon ground cloves
- 1/2 teaspoon cayenne pepper
- 1 1/2 tablespoon unsweetened cocoa or 1/2 ounce grated unsweetened chocolate
- 1/2 teaspoon salt and coarsely-ground black pepper, to taste
- 1- 15 oz. can tomato sauce
- 1- 15 oz. can chopped tomatoes or fresh-chopped tomatoes
- 1 tablespoon Worcestershire sauce
- 2 tablespoons cider vinegar
- 1- 1 oz. package pasta, uncooked and dried
- 1 to 2 - 16 oz. cans kidney beans
- 8 oz. shredded cheddar cheese



Toppings

- Cheddar cheese, shredded
- Onion, chopped
- 1 jalapeno pepper, sliced

Instructions

1. In a large pot over medium-high heat, crumble raw ground beef, breaking up the pieces of meat. Sauté until cooked through. Remove the pot and set aside.
2. To the same pot, add onion, garlic, chili powder, allspice, cinnamon, cumin, cloves, cayenne pepper, cocoa or chocolate, salt, pepper, tomato sauce, Worcestershire sauce and cider vinegar. Stop and smell the magic happening in this pan right now.
3. Reduce the heat to low, add the beef back to the chili. Add the stock and let simmer, uncovered for approximately 1 hour as the sauce thickens. Add the uncooked pasta and the kidney beans. If the chili has reduced too far, add one cup of additional stock to cook the pasta. When the pasta is cooked, stir in 8 oz. of shredded cheese. Serve garnished with more cheese, chopped onion and jalapeno pepper.

