



Chef Pepe's Chili

*Photo by Rachel Ball, St. Anthony's
Marketing & Communications Manager*

A cozy, versatile classic in our Dining Room.

The guests in our Dining Room are more than their struggles. That's why we include this recipe for our Chef Pepe's Chili. Hearty, filling, warming, and tasty, recipes like this have been served by us for decades and adapted in endless variations by Chef Pepe himself. They are more than a meal, they set the table for community and connection, and are sometimes the first step to **making a lasting difference for San Francisco's poorest and most vulnerable.**



Chef Pepe's Chili

When St. Anthony's Dining Room prepares this recipe for thousands of hungry guests, we use 300 pounds of beans and 600 pounds of meat for a single day of serving. This version has been modified for the home cook, with many thanks to our Chef Pepe.

1 15-oz can black beans	2 tsp dried oregano
1 15-oz can kidney beans	2 tsp garlic powder
1 15-oz can white navy beans	2 tsp onion powder
1 lb sweet Italian sausage	1 tsp dried thyme
1 lb ground beef	2 bay leaves
1 lb ground pork	1 1/2 cups tomato sauce
1 tbs cooking oil	1 1/2 cups chicken stock
1 yellow onion, chopped	4 tbsps masa harina
4-6 cloves garlic, minced	Salt to taste
1 6-oz can tomato paste	Garnish (optional)
1/4 cup chopped chipotle peppers in adobo sauce	Fresh cilantro
3 tbs chili powder	Diced onion
2 tbs paprika	Shredded cheese
	Chili flakes

In a large pot over medium heat, add the cooking oil and onion. Cook, stirring frequently, until the onions are soft and translucent, then add the garlic. Cook for 30-60 seconds until fragrant, then stir in the tomato paste, chilies in adobo, chili powder, paprika, dried oregano, garlic powder, onion powder, and dried thyme.

Add the beef, pork, and sausage meat, and cook for 15 minutes, stirring occasionally. Drain the beans and add to the pot, along with the bay leaves, tomato sauce, and chicken stock. Simmer (covered) for an additional 30 minutes. Stir in the masa harina (the chili will thicken). Taste for seasoning, add salt as preferred. Transfer to serving bowls and garnish with fresh cilantro, onions, shredded cheese and chili flakes if desired.

Serves 6