



TEXAS CHILI

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| 1 lb boneless short ribs | 12 oz beer |
| 1 tsp TSG Chili Chipotle Seasoning | 3 cups water |
| ¼ cup all purpose flour | 16 oz can pinto beans, drained & rinsed |
| 2 tsp TSG Extra Virgin Olive Oil | 1 Tbsp TSG Peppery Herb Rub |
| 1 small onion, diced | 1 Tbsp TSG Chili Chipotle Seasoning |
| 1 TSG Sassy Salsa Soup Mix | 1½ Tbsp TSG Sisters Seasoned Salt |

1. Place first three ingredients into a re-sealable plastic bag. Shake well to coat.
2. Add oil to a non-stick pot and preheat. When oil is hot, place the coated pieces of meat into pot and brown on all sides. (Discard remaining flour.)
3. Add onions and soup mix. Cook until everything is dark red and moist. Add beer and bring to a boil. Add 3 cups of water. Reduce heat to a low simmer and cook for 30 minutes.
4. Add remaining ingredients and continue to simmer for 20-30 minutes until meat is fork tender and chili reaches desired thickness.

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