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# Bonafide Brisket Chili

If you've ever wondered what to do with leftover brisket, wonder no longer; give this chili a whirl! The smokiness of the two meats plus the sweetness of the bourbon barrel maple syrup, set off by the umami bomb of the craft Worcestershire sauce... Wow, this takes chili to another level! You'll find yourself smoking brisket just to make this chili!

Yields 8–10 quarts.

## Ingredients

- 2–3 pounds cooked brisket, diced or pulled
- 1 pound thick-cut smoked bacon
- 3 cans red kidney beans (16-ounce), including liquid
- 3 cans great northern beans (16-ounce), drained
- 3 cans black beans (16-ounce), drained
- 1 can corn (16-ounce), drained
- Half a sweet pepper, diced
- Half a medium sweet onion, diced
- 2 bottles [Killer Hogs The BBQ Sauce](#)
- 2 cups water
- 6 tablespoons [Wilsonshire Worcestershire sauce](#) (or more to taste)
- 5 tablespoons [Mt. Mansfield bourbon barrel aged maple syrup](#) (or more to taste)
- 3 tablespoons [Malcom's Bonafide Chili seasoning](#) (or more to taste)

## **The Preppin'**

1. Put the bacon in a pan or on a baking sheet and smoke it at 275° F until it's just starting to crisp, about one hour. Set aside the bacon, then pour the collected bacon grease into a skillet.
2. Sauté the diced pepper in the bacon grease until it's just beginning to soften. Remove the diced pepper from the skillet.
3. Pour the bacon grease out of the skillet, then sauté the diced onion until it begins to blacken. Stir it frequently, as the onion will easily burn on the dry skillet.
4. Dump the three varieties of beans and the corn into a large pot. Next, coarsely dice the bacon, add it to the pot, and stir the mixture well.
5. Add the remaining ingredients one by one, continuing to stir the pot well after each one is added to the pot.

## **The Homestretch**

1. Put the pot over medium heat and stir the chili frequently until it reaches a low boil; then immediately reduce the heat to a low simmer.
2. Add more Bonafide Chili seasoning, Wilsonshire sauce, and maple syrup to taste.
3. Maintain the simmer for two or three hours, stirring the chili frequently, then remove the pot from the heat.
4. Serve the chili topped with shredded cheese and a dusting of chives.
5. Store any leftovers in a covered container in the refrigerator for up to five days, or in the freezer for up to three months.

## **Tips**

This dish tastes better if it's made a day ahead of time and reheated—the flavors are more concentrated!

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