

# Grillin' Gone **WIID**

## Mean Old Chili



**Prep Time:** 15 Minutes | **Ready In:** 9 Hours 15 Minutes  
**Cook Time:** 1 Hour | **Servings:** 8

"Have you ever had grilled chili? Think it sounds wicked? Well, you're right! This chili will keep your mouth on fire and howling at the moon..."

### INGREDIENTS:

- |                                    |  |
|------------------------------------|--|
| 1/4 cup Worcestershire sauce       | 1 tablespoon chili powder, or to taste                 |
| 1 clove garlic, chopped            | 2 1/2 pounds beef chuck roast, cubed                   |
| 2 tablespoons red pepper flakes    | 1/2 pound fresh hot chilies, cut crosswise into thirds |
| 1 teaspoon distilled white vinegar | 2 cups chopped fresh tomato                            |
| 1 teaspoon dried oregano           | 1 red bell pepper, cut into 1 inch pieces              |
| 1 teaspoon dried basil             | 1 (15.5 ounce) can pinto beans, drained                |
| 1 teaspoon black pepper            | 1 teaspoon red pepper flakes, or to taste              |
| 2 tablespoons olive oil            |  |

### DIRECTIONS:

1. In a glass baking pan, stir together the Worcestershire sauce, garlic, 2 tablespoons red pepper flakes, vinegar, oregano, basil, black pepper and olive oil. Place the meat into the sauce; cover and marinate overnight in the refrigerator.
2. Preheat an outdoor grill for medium-high heat. Remove meat from the marinade, and discard marinade. Thread the marinated beef, chili peppers, and red bell pepper onto skewers.
3. Grill the skewers about 4 to 6 minutes on each side, or until the meat is of the desired doneness.
4. Place a large saucepan or Dutch oven over medium heat. Remove meat and peppers from skewers, and place them in the pan. Season with chili powder, and stir in tomatoes and pinto beans. Sprinkle in the remaining red pepper flakes.

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