

# CopyCat Red Robin Chili

## Ingredients

2 pounds Ground Beef  
2 canned Chipotle Peppers, chopped, with a tablespoon of sauce from can  
1 Anaheim Chile Pepper diced  
5 cloves Garlic minced  
1 Onion diced  
3 ounces Vegetable Oil  
1/3 cup All-Purpose Flour  
3 tablespoons Chili Powder  
2 15- ounce cans Kidney Beans drained  
1 15- ounce can Diced Tomatoes  
1 1/2 teaspoon Mexican Oregano Powder  
2 1/2 cups Chicken Broth  
1 1/2 cup Water  
Salt and freshly ground Black Pepper to taste  
Cheddar Cheese shredded, to garnish  
Sour Cream to garnish  
Lime Wedges to garnish  
Tortilla Strips to garnish  
Red Onion diced, to garnish

## Directions

Brown beef until almost done.

Add in chipotle peppers and sauce, Anaheim pepper, garlic and onion and sauté until onions are transparent.

In a second pot heat oil over medium-high heat.

Whisk in flour for 2 1/2 minutes or until roux begins to turn tan in color.

To the roux, add beef mixture, chili powder, beans, tomatoes,

oregano, chicken broth and water.

Salt and pepper to taste.

Increase heat to high and bring to boil then reduce heat and simmer for 2 1/2 to 3 1/2 hours – depending on how thick you like your chili – stirring every 20 minutes or so.

Taste. Add more salt and pepper, if needed.

Serve chili topped with cheese, a spoonful of sour cream, a pinch of red onion and tortilla strips.

Or better yet, place the garnishes on the table and let everyone choose their own garnishes.

Squeeze lime wedge over top if you like.