



Caliber Cauldera Smoked Beef Brisket Chili

Place your 14" Caliber Cauldera Iron Cooking Pot in the holder above the charcoal prior to lighting your fire. Heat your Caliber Pro Kamado smoker to about 250-300 degrees F (approximately 15-20 minutes) using lump charcoal within the center of the bottom charcoal plate. Once the pot is heated, sauté your bacon in the cauldron until it is crispy. Add the onions and cook until soft (about 5 minutes). Add the bell peppers and garlic and cook an additional minute to soften. Add the raw ground beef and dry seasonings. Once cooked, add the brisket. Add the beer and allow it to deglaze the pan and cook off the alcohol (about 1-2 minutes). Then add the coffee, Dr. Pepper, tomatoes, sauce, beans, corn and green chilies.

Add a small handful of pecan wood chips to the fire to give it an even smokier taste. Close the lid to cook a minimum of one hour. At this point, add salt to taste. The longer it simmers the more flavorful the chili will become. If the chili starts to get too thick, you can add water (1/2 cup at a time) to thin it out.

Ingredients to fit the 14" Caliber Cauldera Pot (CTP22-CCA):

12 oz pack of bacon, chopped
 2 large sweet onions
 2 red peppers and 1 orange pepper, chopped
 6 teaspoons of garlic, finely diced
 1 lb of ground beef
 5-6 cups leftover smoked beef brisket (cut up into 1/2" cubes)
 4 tablespoons chili powder (more if you prefer spicier)
 2 tablespoons cumin
 1/2 teaspoon dry chipotle seasoning
 1 tablespoon smoked paprika
 1 (12oz) bottle of beer and 1 can of Dr. Pepper
 1/2 cup coffee (cold and leftover from your morning pot)
 2 (15 oz) cans diced tomatoes
 2 (15 oz) cans tomato sauce
 1 (15 oz) can black beans (drained and rinsed)
 1 (15 oz) can white beans (drained and rinsed)
 1 (15 oz) can kidney beans (drained and rinsed)
 1 (15 oz) can of corn (drained and rinsed)
 2 small (4 oz) cans of diced green chilies
 Salt to taste at end

Additional Toppings:

Sour cream
 Shredded cheddar cheese
 Chopped cilantro
 Chopped sweet onions
 Chopped serrano chilies



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 P/N 30616 rev. 06-2016