

Smoky beef-and-bacon chili

Bacon, fire-roasted tomatoes, and spicy smoked paprika give this easy-to-make chili a deep, complex flavor. While it's great right after you make it, it's even better the next day. Serve with warm cornbread for a complete meal.

PREP AND COOK TIME 1 hour, 10 minutes

MAKES 6 servings

NOTES Smoked paprika from Spain's La Vera area (*pimentón de la Vera*) and fire-roasted tomatoes are sold at gourmet, specialty, and Whole Foods stores.

2 slices thick-cut bacon, finely chopped

1 large onion, finely chopped

1 large garlic clove, minced

1½ lbs. lean ground beef

1 tbsp. plus 1½ tsp. chili powder

1½ tsp. ground cumin

1½ tsp. smoked Spanish paprika (see Notes)

½ tsp. to 1½ tsp. cayenne pepper

About 1 tsp. salt

1 can (14.5 oz.) crushed fire-roasted tomatoes (see Notes) or regular crushed tomatoes

1 can (8 oz.) tomato sauce

1 cup beer (India Pale Ale or pilsner)

1 tsp. Worcestershire

1 can (14.5 oz.) pinto beans, drained

Sour cream, sliced scallions, and/or grated cheddar for topping

1. In a large, heavy-bottomed pot over medium-high heat, cook bacon, stirring until it just begins to brown, about 4 minutes. Add onion, lower heat to medium, cover, and cook, stirring occasionally, until translucent, 4 to 7 minutes. Uncover pan, stir in garlic, and cook 1 minute.

2. Increase heat to medium-high and add ground beef; break it up with a wooden spoon and stir gently until it loses its raw color, 6 to 8 minutes. Stir in spices and 1 tsp. salt and cook 1 minute. Add tomatoes, tomato sauce, beer, and Worcestershire and bring to a boil. Reduce heat to medium-low, cover partially, and cook 30 minutes.

3. Add beans and cook 10 minutes, uncovered. Season to taste with additional salt. Serve warm, with toppings on the side.

PER SERVING 465 CAL., 62% (288 CAL.) FROM FAT; 26 G PROTEIN; 32 G FAT (12 G SAT.); 19 G CARBO (4.3 G FIBER); 1,078 MG SODIUM; 94 MG CHOL. ■

FROM LEFT: JIM FRANCO (FOOD STYLING: KAREN SHINTO); LEIGH BEISCH (FOOD STYLING: DAN BECKER; PROP STYLING: SARA SLAVIN)