Chili con carne with prime rib

6 servings

800 g prime rib
1 dl red wine (can be omitted)
2 yellow onions
2 garlic cloves
1 red chili alt. 1 tsp chili powder
1 green pepper
2 tbsp tomato paste
1 can crushed tomatoes
2 pkt kidney beans. 2 X 380g (drained and rinsed). 460 g, own cooking
1 tsp dried thyme
1 tsp dried oregano
2 tsp ground cumin
1 tsp smoked paprika
1 tbsp cocoa alt. 40 g dark chocolate
2 tbsp bbq sauce alt. liquid smoke, about 2-3 drops for a smokier taste
2 tsp salt
2 tsp black pepper

Cut the prime rib into coarse pieces, 2×2 cm. Brown the pieces in butter.

Place the meat in a pot. Add water (and possibly wine) so that it just covers the meat. Let the meat simmer for 90 minutes.

Fry chopped onion, chili and paprika for a few minutes. Add tomato paste and fry for another minute.

Add the chopped onion to the pot. Add spices, tomato, beans, cocoa and bbq sauce. cook for another 30 minutes.

If you want a thicker sauce, you can strain it.