

## Spicy Black Bean Chili

*This chili was created for true bean lovers. Three types of chiles give it a pronounced spiciness and subtle, smoky undertones. Serve it over steamed long-grain white rice, and top it with crumbled soft goat cheese, chopped cilantro and lime wedges.*

1 lb. dried black beans  
2 to 3 dried ancho chiles\*  
1 1/4 cups boiling water  
3 tablespoons olive oil  
2 cups chopped onions  
1 tablespoon minced garlic  
3 to 4 canned chipotle chiles in adobo sauce\*\*  
2 jalapeño chiles, veins and seeds removed, chopped  
1 tablespoon adobo sauce (from chipotle chiles)  
6 cups water  
1/2 cup finely chopped cilantro stems  
2 tablespoons ground cumin  
1 tablespoon chopped fresh oregano or 1 teaspoon dried  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground allspice  
1 (14.5-oz.) can diced tomatoes  
1 (12-oz.) bottle Mexican beer or nonalcoholic beer  
6 tablespoons fresh lime juice, divided  
1 teaspoon salt  
1/4 teaspoon freshly ground pepper  
1 cup chopped cilantro

1. Place beans in large pot; add enough water to cover by 2 inches. Bring to a boil over medium-high heat; boil 1 minute. Cover and remove from heat; let stand 1 hour. Drain and rinse.

2. Meanwhile, place ancho chiles in medium bowl. Pour 1 1/4 cups boiling water over chiles; let stand 30 minutes. Heat oil in large heavy pot or Dutch oven over medium heat until hot. Add onions; cover and cook 10 minutes or until soft, stirring frequently. Add garlic; cook 1 minute.

3. Drain ancho chiles, reserving 1 cup of the soaking liquid. Remove stems and seeds from chiles; discard. Place ancho chiles in blender with soaking liquid, chipotle chiles, jalapeño chiles and adobo sauce; blend until smooth. Stir into onion and garlic mixture.

4. Bring onion-chile mixture to a boil over medium-high heat. Add 6 cups water, drained beans, cilantro stems, cumin, oregano, cinnamon and allspice; bring to a boil. Reduce heat to medium-low to low; simmer, uncovered, 1 1/2 to 2 hours or until beans are tender. Add tomatoes, beer, 4 tablespoons of the lime juice, salt and pepper; simmer 30 minutes.

5. Remove about 2 cups of the beans with liquid. Place in blender or food processor; blend until smooth. Return to pot. (This will add texture and slightly thicken chili.) Stir in 1 cup cilantro and remaining 2 tablespoons lime juice. *(Chili can be made up to 2 days ahead. Cover and refrigerate.)*

**TIPS** \*Ancho chiles are large, dark, reddish-brown chiles. They are the dried form of the poblano chile. Look for them in the Hispanic section of the supermarket or Hispanic grocery stores.

\*\*Chipotle chiles in adobo sauce can be found in the Hispanic foods section of most supermarkets. If desired, remove some or all of the seeds. Any remaining chipotle chiles can be covered and refrigerated about one week.

8 (1 1/4-cup) servings

**PER SERVING:** 270 calories, 6 g total fat (1 g saturated fat), 13.5 g protein, 43 g carbohydrate, 0 mg cholesterol, 550 mg sodium, 14 g fiber