

# Chocolate Jalapeno Cinnamon Chili

1 large/huge yellow onion  
4 to 6 cloves of garlic, depending on size  
6~8 inches of jalapenos with seeds, depending on desired kick  
Optional: 2 bags of your favorite faux ground/crumble (we like Gardein, Beyond Meat, and Boca in that order)  
3 tablespoons butter +  $\frac{1}{4}$  cup of vegetable/olive oil  
3 to 4 pounds of beans of whatever color and size you prefer. We like to mix 1 large can of dark red kidney with a small can of light red kidney and a small can of black  
2 large cans (roughly 3 pounds) of plain tomato sauce  
Pepper to taste  
1 tablespoon of cinnamon  
4 to 5 oz of dark chocolate (Ghirardelli chips or trader joes's large bars work great!)  
Red chili powder or flakes to taste  
Sour cream/Full Fat plain yogurt/vegan proxy  
Mixed shredded Mexican cheese/vegan proxy  
Your favorite tortilla chips as desired

Destructions:

1. Somewhat finely chop the onion, garlic and jalepenos and get them soft in the butter over med-hi heat, stirring with some frequency. Add pepper.
2. While cooking, thoroughly rinse the beans in cold water preferably in a sieve. We have found this dramatically reduces the "burps." ☺
3. Once soft, if desired, add the crumble and the oil and cook until the crumble is warm, stirring frequently
4. Add beans and tomato sauce and reduce heat to med-low stirring with some frequency to avoid burning
5. As the mixture warms up, stir in the cinnamon and red chili powder to taste.
6. When the mixture starts to pop, add the chocolate making sure it is evenly distributed as you stir it in
7. Test the taste and add any more cinnamon and/or red chili powder as desired
8. Turn the heat to low and let it slow cook, partially covered, for 15 mis to get the beans nice and soft. Stir occasionally.
9. Serve with sour cream/yogurt, cheese and chips as desired. We actually sometimes use the chips as utensils.