



Frito Pie

COOK TIME: 60 minutes

PREP TIME: 35 minutes

SERVINGS: 12

The only way to make chili even better is to serve it in individual bags of corn chips! The best part? No plates to clean afterwards!

Technique tip: Make the chili the night before you plan to serve it, then reheat on game day. Chili also freezes incredibly well.

Swap option: You can substitute tortillas chips for the Fritos and have chili nachos. You can also swap ground beef or turkey for the brisket.

INGREDIENTS

Brisket and black bean chili (makes 5 quarts)

- 7 slices smoked bacon, diced
- 2 white onions, diced
- 7 cloves garlic, minced
- 2 tablespoons Worcestershire sauce
- 1 tablespoon ground cumin
- 1 tablespoon chili powder
- 1 teaspoon hot hatch chile powder
- 2 tablespoons salt
- 2 teaspoons freshly ground black pepper
- 1/2 teaspoon allspice
- 1/2 teaspoon oregano
- 1/2 teaspoon ground coriander
- 1/2 cup diced smoked jalapeños
- Two 28-ounce cans tomato purée
- 2½ pounds cooked brisket, diced
- Three 15-ounce cans black beans, drained

Frito pie

- 2 quarts brisket chili (recipe above)

PREPARATION

For the brisket and black bean chili:

1. Over medium heat, warm a large, heavy pot (such as a Dutch oven). Add the bacon and cook until rendered and crispy. Add the garlic and cook until aromatic. Add white onion and cook until tender.
2. Add to the pot all remaining ingredients except the black beans and brisket and cook for 20-30 minutes to develop the flavors.
3. Finally add the diced brisket and black beans and simmer for 15 minutes to marry the flavors. Keep warm until ready to serve.

For the Frito pie:

Take the individual bags of Fritos and gently crunch the contents. Cut the side of the bag open and fill with 3/4 cup chili, 1 tablespoon sour cream, sliced jalapeños and Mexican cheese blend. Garnish with fresh cilantro and serve.

Twelve 2-ounce bags Fritos

3/4 cup sour cream

One 4-ounce can pickled sliced jalapeños

One 8-ounce bag shredded Mexican cheese blend

1 bunch fresh cilantro, chopped

1/2 cup diced red onions (optional)

1/2 cup diced tomatoes (optional)