



### **Chili Con Carne Casserole Pie**

*Updated cowboy special popular with meat and chili peppers*

### **Blended Ground Beef Chili**

- 1 slice bacon, halved
- 1 large onion, peeled, chopped
- 4 ounces chopped fresh mushrooms
- 3 cloves garlic, minced
- 1-pound ground beef
- 1/2 Tablespoon chili powder
- 1 teaspoon (each) ground cumin; oregano
- 1/8 teaspoon ground chipotle pepper or to taste
- 1/4 teaspoon (each) salt; ground black pepper
- 1 (15 oz.) can dark red kidney beans
- 1 (15 oz.) can crushed tomatoes
- 3/4 cup chopped roasted red peppers

1 poblano pepper, roasted, peeled, seeded, chopped  
1/2 to 3/4 cup bean liquid (aquafaba) or beef broth

**Brown and Spice-Up Chili:** In large skillet, cook bacon until crisp; remove; cook, dice, set aside. Add onions to bacon drippings; cook on medium high heat for about 3 minutes or starts to brown; add mushrooms and garlic; cook about 3 minutes to soften. Add beef, breaking it into smaller pieces; cook on medium heat about 7 minutes; sprinkle in chili powder, cumin, oregano, chipotle pepper, salt, and black pepper. Cook, stirring occasionally, about 3 minutes.

**Add Remaining Ingredients:** Drain kidney beans, set liquid aside. Stir in kidney beans, crushed tomatoes, roasted red peppers, poblano peppers and diced cooked bacon. Cook on medium/low heat until hot. Stir in bean liquid or beef broth as needed. Set aside to keep warm.

### **Sunflower Corn Bread Topping**

3/4 cup cornmeal or Professor Torbert's Orange Corn Grits  
1/4 cup all-purpose flour  
1/2 teaspoon salt  
1-1/2 teaspoons baking powder  
1 egg  
1/2 cup beer  
1/4 cup soft coconut oil, shortening, or butter  
1/4 cup grated hot pepper Monterey Jack cheese  
3 Tablespoons chopped cilantro  
3 to 4 Tablespoons shelled sunflower seeds  
2 Tablespoons maple syrup

**Garnish:** Fresh Cilantro Leaves; Chopped Roasted Red Peppers

**Prepare Topping:** In a mixing bowl, stir cornmeal, flour, salt, and baking powder. Add egg, beer, and soft shortening or butter; mix until smooth, about 1 minute. Do not overbeat. Stir in grated cheese and cilantro.

**Bake Chili and Topping:** Spread warm chili filling evenly into 11-1/2-inch quiche dish or casserole dish. Using a large tablespoon, carefully spoon cornbread topping around the edge of dish. Sprinkle the top of cornbread with sunflower seeds.

Bake in 425-degree F oven for 20 to 28 minutes or cornbread topping is golden, and chili is hot. Remove from oven; brush hot cornbread topping with maple syrup. Cool about 10 minutes before serving.

Serves: 4 to 6

**Cook's Note:** The chili can be prepared without baking or adding a cornbread topping. Serve in bowls with your favorite chips or dollops of sour cream. There are many ways to blacken pepper skins. This is what we did. We lightly rubbed the peppers with oil; broil or grill over 500 degrees heat, turning to cook both sides. Place in a closed paper bag for 10 to 15 minutes; remove from bag; pull off stem and seeds, rub off tough outer skin with fingers or paper towels. Chop remaining peppers.

**Recipe Inspired by** Farm Journal Complete Pie Cookbook, 1965 for classic Chili Con Carne Pie

**About the Recipe:** Our updated style added roasted peppers, more spices, herbs, more garlic, a touch of bacon flavor, and a healthful addition of mushrooms. We enhanced the topping with the flavor of beer, peppered cheese, cilantro, sunflower seeds, and a glaze of maple syrup. The classic chili was delicious, but this updated version is “popping with peppers” fantastic