

Chipotle & Chocolate Chili (Vegetarian)

1¾ cups dried pinto beans, soaked overnight or quick-soaked
1 Package Morningstar recipe starters crumble (beef substitute)
1 teaspoon + 1 tablespoon extra virgin olive oil or organic canola oil
1 large green bell pepper diced
1 large yellow or white onion, diced
3 large cloves garlic, minced
2 tablespoons ancho or allepo chile powder
2 tablespoons hot or mild chile powder
2 teaspoons chipotle powder
½ teaspoon cayenne pepper
1 tablespoon ground cumin
2 teaspoons ground coriander
1½ teaspoons dried Mexican oregano
¾ teaspoon salt
½ teaspoon freshly ground black pepper
3 tablespoons tomato paste
1 15 oz can of diced italian tomatoes
1/2 26-oz carton Pomi strained tomatoes
12-ounce bottle beer, such as chocolate stout
1 tablespoon instant espresso powder
2 teaspoons molasses
2 ounces bittersweet chocolate, chopped
1 tablespoon freshly-squeezed lime juice
Cooked brown rice (optional)

Optional Toppings: Avocado, red onions, cilantro, yogurt or sour cream

Drain the soaked beans, then place in a large saucepan and cover well with fresh cold water. Bring to a boil, reduce heat and simmer until tender, about 1 hour, adding water as necessary. Let them sit until you're ready to use them, then drain, reserving the cooking liquid.

Heat a teaspoon of oil on medium-high heat in a large, heavy-bottomed pot. Add the crumbled vegetarian sausages and cook for 3 minutes, stirring a few times (it will stick; it's ok). Remove to a plate.

Heat the remaining oil on medium heat in the same pot. Add the onions, garlic and peppers. Cook for 8 minutes, stirring frequently and scraping the bottom of the pot to incorporate the sausage remnants that stuck to the pan. Add the tomato paste, chili powders, cumin, coriander, oregano, salt and pepper. Cook for 3-4 minutes, stirring frequently.

Add the tomatoes, beer, espresso powder and brown sugar or molasses. Bring to a boil, then reduce the heat and simmer for 15 minutes. Add the reserved vegetarian sausage and beans and simmer very gently for 10 minutes. If the chili seems much too thick, add a little of the bean cooking liquid. Stir in chocolate and lime and turn off the heat.

Serve on cooked brown rice with your toppings of choice, or refrigerate and serve the next day, when it's even better.

Based on recipe

<http://www.whatwouldcathyeat.com/2012/01/chipotle-chocolate-vegetarian-chili/>