

[Black Bean and Espresso Chili](#)

Bon Appétit | January 2003

Serve this over the [Baked White Polenta with Two Cheeses](#), and season with any — or all — of the suggested toppings (chocolate adds *mole* flavor).

Yield: Makes 8 servings

ingredients

1/2 cup olive oil
5 large onions, chopped
1/4 cup instant espresso powder
1/4 cup chili powder
1/4 cup ground cumin
1/4 cup dried oregano leaves
2 28-ounce cans crushed tomatoes with added puree
1/3 cup honey
6 large garlic cloves, minced
7 15-ounce cans black beans, rinsed, drained
2 cups water
1 tablespoon salt
1/4 teaspoon chipotle chili powder or chili powder
Large pinch of ground cinnamon

Assorted toppings: sour cream, chopped fresh cilantro, chopped green onions, shredded cheese, sliced jalapeños, and shaved bittersweet chocolate

preparation

Heat oil in heavy large pot over medium-high heat. Add onions and sauté until tender, about 8 minutes. Mix in espresso powder, 1/4 cup chili powder, cumin, and oregano. Cook 1 minute. Mix in tomatoes, honey, and garlic. Bring to simmer. Reduce heat to medium-low, cover, and simmer 30 minutes. Add beans, 2 cups water, salt, chipotle chili powder, and cinnamon. Bring to boil over high heat. Reduce heat to medium and simmer uncovered until mixture thickens slightly, stirring often, about 30 minutes. Season with salt. (Can be prepared 1 day ahead. Cool slightly. Refrigerate uncovered until cold, then cover and refrigerate. Rewarm before serving.)

Place toppings in individual condiment bowls. Ladle chili into bowl and serve toppings alongside.

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