

## Peanut Butter & Jelly Chili

Servings: Serves 6 (1 c. serving size)

2-1/2 lbs. sirloin steak  
1 T. olive oil  
1 medium onion, chopped  
3 cloves garlic, minced  
1 T. dried oregano  
1 T. paprika  
1 T. ground cumin  
1 T. chili powder  
2 t. cayenne pepper  
1 t. ground coriander  
1 t. salt  
15 turns freshly ground black pepper  
12 oz. bottle beer, such as Sierra Nevada Pale Ale  
14.5 oz. can diced tomatoes  
½ c. Fischer & Wieser The Original Roasted Raspberry Chipotle Sauce  
¼ c. creamy peanut butter

Trim fat from steaks and cut into ½" cubes.

In a large skillet, heat oil over medium-high heat. Add steak and onion and cook until steak is browned. Drain off excess liquid, add garlic and cook for one minute. In a small bowl, combine oregano through black pepper. Add spice mixture to beef, stir until well coated.

Transfer beef mixture to a crockpot. Add beer and tomatoes and stir to combine. Cover and cook on low for 8-10 hours.

Using the back of a spoon, break apart cubes of steak against the side and bottom of the crockpot until it reaches desired consistency. Stir in peanut butter and Raspberry Chipotle Sauce, cover and cook for an additional half hour.