What you'll need.

- 3 tbsp butter
- 1 medium onion - chopped
- 4 cloves garlic - minced
- 4 tbsp brown sugar
- 12 ounces Leinenkugel's Berry Weiss
- 4 tbsp red wine vinegar
- 6-oz. can tomato paste
- 14.5-oz can chicken broth
- 1 tsp ground cumin
- 1 tsp chili powder
- ½ tsp salt
- 1 lb. sliced bacon - diced
- 1 lb. hamburger
- 1 lb. bulk pizza sausage
- Salt and pepper to taste
- 15-oz. can black beans - drained
- 4-oz. can chopped green chilies
- 4-oz. can chopped jalapeños
- 16-oz. can chili beans
- 14.5-oz. can diced tomatoes with garlic
- 8-oz. can tomato sauce with basil, garlic and oregano

How to put it all together.

1. Sauté onion and garlic— until they become translucent—in butter, in a dutch oven or large casserole pot over medium heat. Stir in brown sugar and sauté for 2 - 3 more minutes. Stir in beer, vinegar, tomato paste, chicken broth, cumin, chili powder, and salt. Simmer until liquid in mixture is ½ reduced (30 - 35 minutes).

2. Cook bacon until browned in large skillet over medium-high heat. Move bacon to one side of skillet and add hamburger and sausage. Season the meat with salt and pepper to your taste and continuing frying meat until it is well browned. Stir in beans. Transfer meat and bean mixture to dutch oven. Add remaining ingredients and let simmer for 20 minutes. Enjoy!

Makes 6 servings.