Smoked Beef Chili with Beans

Prep: 15 minutes • Cook: 3 hours 30 minutes

Tender, smoke-kissed chunks of beef simmered with tomatoes, beans, and warm chili spices create a rich, hearty bowl with deep barbecue aromatics. Bridging Texas chili con carne and classic bean chili, it's robust, savory, and satisfyingly complex.

Ingredients

- 2 pounds chuck roast or stew meat (cut into 1-inch cubes)
- 2 Tablespoons homemade chili seasoning
- 1 Tablespoon olive oil
- 1 medium sweet onion (diced)
- 1 red bell pepper (seeded and diced)
- 1 jalapeño (seeded and diced)
- 4 cloves garlic (minced)
- 1 28-ounce can diced tomatoes
- 2 cups beef broth
- 1 14-ounce can pinto beans (drained and rinsed)
- 1 14-ounce can black beans (drained and rinsed)
- 2 Tablespoons tomato paste
- 1/4 cup homemade chili seasoning

Instructions

1. Preheat the smoker to 225°F.

2. Season the beef cubes evenly with 2 tablespoons homemade chili seasoning.

3. Place the seasoned beef on a wire rack and smoke with the lid closed for about 1 hour (no need to hit a target internal temp; the beef will finish cooking during the simmer).

4. Heat olive oil in a large, heavy-bottomed pot over medium heat.

5. Add diced onion, red bell pepper, and jalapeño; cook 4–5 minutes until softened and fragrant.

6. Stir in minced garlic and cook 1–2 minutes until fragrant.

7. Add beef broth, diced tomatoes, and tomato paste; scrape up any browned bits from the bottom of the pot.

8. Drain and rinse the pinto and black beans, then add them to the pot along with 1/4 cup homemade chili seasoning; stir to combine.

9. Add the smoked beef to the pot, reduce heat to low, and stir well.

10. Cover and simmer gently for 2–3 hours, stirring occasionally, until the beef is fork-tender and flavors meld.

11. Taste and adjust seasoning to preference, then serve hot with desired toppings (e.g., green onion, cheddar, sour cream, jalapeños, cilantro, tortilla chips).

Tags: Beef, Chili, Smoked, BBQ, Beans, Comfort Food