Corey Bartlett's Blind Man's Chili

Yield: Plenty to share with friends/family (cut this recipe in half if you're not the sharing type)

Ingredients:

1 lb ground bison
1 lb ground pork
1 lb ground turkey
2ish tbsp olive oil
1 6oz can tomato paste
2 cans (15oz) diced tomatoes
1 - 15oz can light red kidney beans (drained)
1 - 15oz can dark red kidney beans (drained)
2 - 12oz cans Coca-Cola® (not Diet Coke)
A few healthy dashes of Liquid Smoke®
2 tsp ground cumin
2 tsp dried oregano
2 tsp dried ancho chile powder
2 tsp chili powder
3 tsp salt
6 garlic cloves, peeled and smashed
6 cups chopped white onion, diced small
1 green pepper, seeds and ribs removed, diced small
A potpourri of HOT peppers: (seeds and ribs removed, minced)
      6-8 jalapeños
      6-8 serranos
      1-2 anaheim(s)
      2-4 peppers of chef's choosing

Optional Accoutrements:
      Shredded cheddar cheese
      Lean sour cream
      Thinly sliced green onions

Method:

1. Brown and drain the three meats. Set aside.

2. Heat the olive oil over medium heat. Add the onion, garlic, and ½ the hot peppers. Cook until onions soften and turn translucent, about 10 minutes. Add in the tomato paste and cook, stirring, another 3 to 4 minutes. Stir in the meat, cook for a few more minutes. Add Coca-Cola®, tomatoes, spices, 2 tsp salt, Liquid Smoke®, and the rest of the hot peppers; stir well to combine. Bring mixture to a simmer, reduce heat to medium-low, cover and cook for roughly 25 minutes.

3. Stir in beans and 1 tsp salt. Continue to simmer, uncovered, until mixture thickens, about 30 to 40 minutes. Adjust seasoning to taste with more salt, if you prefer.

4. Adorn with aforementioned accoutrements and enjoy!

Chef's Notes:

Feel free to substitute different meats, but always use more than one variety.
Protect your hands with gloves when chopping hot peppers—and never rub your eyes!
Chili is always better the day after. Fill up your containers and plan to enjoy your yield for days to come!