

The Best (Vegan) Chili Ever

Ingredients

- 3 tablespoons olive oil
- 2 medium onions
- 3 large cloves garlic
- 3 stalks celery
- 1 large green pepper
- 75-80 ounces of canned beans, your choice
- 2 28-ounce cans whole tomatoes
- ½ cup raisins
- ¼ cup vinegar
- ¼ dry red wine
- 1½ teaspoons cayenne (to taste)
- 1½ teaspoons basil
- 1½ teaspoons oregano
- 1½ teaspoons cumin
- 1½ teaspoon allspice
- ¼ teaspoon pepper
- 1 cup beer

Toppings (amounts will vary)

- Cashews, lightly roasted
- Grated cheddar or jack cheese

Directions

To prep, dice onion, celery, and green pepper into approximately half-inch pieces, keeping separated. Mince garlic. Drain and rinse about half of the beans and save the liquid from the other half.

In a large crockpot, sauté the onion in oil over medium heat, until soft and translucent. Add garlic, then celery, then green pepper. Sauté one minute more. Stir in beans and the reserved liquid. Drain the juice from the tomatoes into the pot. Remove the tough tops of the tomatoes and cut them into bite-sized pieces, adding them and additional liquid as you go. Add raisins, vinegar, wine, and all spices. Bring to a boil and simmer, covered, at least one hour (up to a few hours if you have time). Stir in the beer and simmer, uncovered, an additional 15 to 25 minutes to thicken.

Serve with cashews and cheese.

Notes

While we love using canned beans for their ease and the ability to mix different types of bean, you can use dry beans instead. Soak 3 cups of dry kidney beans in 9 cups of water

overnight. In a large pot, add 2 vegetable bouillon cubes and 1 bay leaf to the beans and soaking water. Simmer about 2 hours, until beans are just tender. Then just remove the bay leaf, and follow the rest of the recipe (use all their liquid).

One of the greatest things about this recipe is its flexibility. You don't need all the ingredients, as long as you have the basics. We have actually never used the allspice or oregano. The type of beans or vinegar is up to you. You can try chili powder or Tabasco sauce instead of (or in addition to) the cayenne. Make it your own, and enjoy!