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## Merguez Chili with Cumin Crema

A recipe for Uli's Famous Merguez Sausage

Prep Time: 10 minutes

Cook Time: Stovetop medium heat for 60 minutes

Yield: 10-20 servings

### INGREDIENTS CHILI:

- ¼ cup olive oil
- 2 ½ pounds Uli's Famous Merguez Sausage (also made of lamb)
- 1 ½ large Spanish onions, finely sliced
- 6 cloves garlic, finely chopped
- 1 (15 oz) can of whole tomatoes, drained and pureed
- 4 Tablespoons Ancho chili powder
- 1 Tablespoon ground cumin
- 2 teaspoons ground coriander
- 1 Tablespoon dried Mexican oregano
- 5 cups chicken stock
- 1 (12 oz) bottle of dark beer
- Dash ground cinnamon
- 1-2 Tablespoons honey
- 2 cups cooked or canned black beans

### INGREDIENTS CUMIN CREMA:

- 1 pint crème fraiche, Mexican crema or sour cream
- 1 Tablespoon ground cumin
- 1 Tablespoon fresh lime juice
- Salt and freshly ground pepper

### DIRECTIONS FOR CHILI

1. Heat the oil in a medium saucepan over high heat. Remove Uli's Famous Merguez Sausage from the casing by slicing the casings lengthwise and peeling it off the sausage. Add the Merguez, in batches, and cook until seared. With a slotted spoon, remove the lamb from a plate.
2. Add the onion to the pan and cook until soft.
3. Add the garlic and cook for one minute.
4. Add the tomatoes and spices.
5. Return the Merguez to the pan and add the stock and beer.
6. Cover and cook at a simmer over medium heat for about one hour, or until the lamb is tender and the mixture has thickened.
7. After 30 minutes, check the seasoning and add honey.
8. During the last 15 minutes, add the cinnamon and cooked beans. Season with salt and pepper to taste.

### DIRECTIONS FOR CUMIN CREMA

1. Wisk together ingredients in a bowl. Season with salt and pepper to taste. Cover and refrigerate for at least 1 hour before serving.
2. Ladle hot chili into bowls and top with a large dollop of Cumin Crema