

## Sting of the Scorpion Tail Chili and Salsa



### **Ingredients:**

#### Spice Mix:

1/4 cup chili powder  
2 tablespoons whole cumin seeds  
1 teaspoon cayenne  
3/4 teaspoon ground cinnamon  
2 teaspoons dried Mexican or regular oregano, crumbled  
2 teaspoons brown sugar

#### Scorpion Salsa:

1 lb. whole tomatillos, husked and washed  
5 whole Roma tomatoes  
3 white onions, peeled and quartered  
10 cloves garlic, peeled  
1 scorpion pepper, seeded and chopped  
3/4 cup fresh cilantro, chopped  
1 teaspoon kosher salt  
1/4 cup Liquid Smoke, mesquite flavor  
Juice from one freshly squeezed lime

#### Base for Chili:

1 lb. ground sirloin  
1 lb. ground turkey  
Kosher salt and black pepper to taste  
3 tablespoons vegetable oil  
3 medium onions, coarsely chopped (about 4 cups)  
1 – 12-ounce bottle dark Mexican beer (Negro Modelo)  
1 can tomato paste  
1 – 28-ounce can crushed tomatoes  
1 ounce semisweet chocolate, coarsely chopped  
3 bay leaves  
1/2 cup chopped fresh cilantro leaves  
1/2 cup chopped fresh parsley leaves

### **Directions:**

Spice Mix: Combine the ingredients in the spice mix and set the mixture aside.

#### Scorpion Salsa:

- 1) Place the tomatillos, Roma tomatoes, quartered white onions and garlic cloves on a roasting pan and set them under the broiler in the oven until they begin to blacken – 8 to 10 minutes.
- 2) Remove the pan from the oven and allow it to cool.
- 3) When cool, transfer the vegetables and any liquid that has seeped out, along with the rest of the ingredients to a blender or food processor and puree.

### Base for Chili:

- 1) Heat vegetable oil in a large skillet over medium-high heat. Add the ground sirloin and turkey and cook until the meat is crumbly and no pink remains.
- 2) Add the fresh onions, and 1 tablespoon of the remaining salt to the skillet and cook, stirring, until the vegetables begin to soften, about 2 minutes.
- 3) Add the spice mixture and cook for 1 minute. Pour in the beer, tomato paste, and crushed tomatoes and simmer for 3 minutes. Stir in the chocolate, cook for 1 minute longer.
- 4) Transfer the mixture to the slow cooker, and add the bay leaves.
- 5) Cover and cook the chili on low for 8 to 10 hours, or until the sauce has reached a deep burgundy color.
- 6) Remove the bay leaves and stir in the cilantro and parsley. Optional Garnish: Serve the chili hot in bowls, topped with grated cheddar, chopped green onion, and sour cream.