



Hairy Bikers Chilli Con Carne is not just an ordinary dish; it's a delightful explosion of flavors and spices that will tantalize your taste buds. This recipe takes the traditional chili con carne to new heights with the Hairy Bikers' innovative approach and love for robust, satisfying meals. Combining aromatic herbs and spices with rich, savory ingredients, this dish is perfect for impressing guests or simply treating yourself to a [comforting bowl of warmth](#). Stay tuned as we dive into what makes this version of chili con carne so special and how you can easily recreate it in your own kitchen.

Key Ingredients for Hairy Bikers Chilli Con Carne

To create the perfect Hairy Bikers Chilli Con Carne, you'll need the following ingredients:

- 2 tablespoons olive oil
- 2 medium onions, chopped
- 2 garlic cloves, minced
- 1 pound ground beef
- 2 teaspoons ground cumin
- 2 teaspoons ground coriander
- 1 teaspoon smoked paprika
- 1 teaspoon cayenne pepper
- 1 can (14 oz) chopped tomatoes
- 1 tablespoon tomato paste
- 1 can (14 oz) kidney beans, drained
- Salt and pepper to taste
- Fresh cilantro, chopped (for garnish)

These ingredients come together to create a symphony of flavors that will leave your taste buds dancing. The combination of spices and aromatics adds depth and richness to the dish, making it truly unforgettable.

Step-by-Step Guide to Making Hairy Bikers Chilli Con Carne

Ingredients:

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- 2 medium onions, chopped
- 2 garlic cloves, minced



- 1 pound ground beef
- 2 teaspoons ground cumin
- 2 teaspoons ground coriander
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- 1 can (14 oz) chopped tomatoes
- 1 tablespoon tomato paste
- 1 can (14 oz) kidney beans, drained
- Salt and pepper to taste
- Fresh cilantro, chopped (for garnish)

Instructions:

1. Prepare the Base:

Heat the olive oil in a large pot over medium heat. Add the chopped onions and cook until they become translucent, around 5 minutes. Stir in the minced garlic and cook for an additional minute, ensuring the garlic doesn't burn.

2. Brown the Meat:

Increase the heat to medium-high and add the ground beef to the pot. Cook the beef until it is well browned, breaking it apart with a spoon as it cooks, about 8-10 minutes.

3. Season the Meat:

Sprinkle in the ground cumin, ground coriander, smoked paprika, and cayenne pepper. Stir well to ensure the spices evenly coat the beef and release their flavors.

4. Simmer with Tomatoes:

Add the chopped tomatoes and tomato paste to the pot, stirring well. Reduce the heat to low and allow the mixture to simmer, uncovered, for 15 minutes, stirring occasionally.

5. Incorporate the Beans:

Stir in the drained kidney beans, cover the pot, and continue to simmer for another 10 minutes. Allowing the beans to absorb the sauce enhances the overall texture and flavor of the dish.



6. Season to Taste:

Season with salt and pepper to your liking. Taste and adjust the seasonings if necessary, adding more spice if desired.

7. Garnish and Serve:

Ladle the Chilli Con Carne into bowls and garnish with fresh chopped cilantro. Serve hot with your favorite accompaniments like rice, tortilla chips, or crusty bread. Enjoy this hearty, flavorful meal that showcases the Hairy Bikers' culinary magic!

Hairy Bikers Chilli Con Carne with Chocolate: A Unique Variation

For an intriguing twist, try adding chocolate to your Chilli Con Carne. It might sound unusual, but chocolate adds a rich, complex flavor that enhances the dish. Here's how to make this unique variation:

1. Follow the original recipe steps up to Step 4.
2. Add 1 ounce of dark chocolate (70% cocoa or higher) to the pan, allowing it to melt into the sauce.
3. Continue with Step 5 of the original recipe.

The addition of chocolate creates a depth of flavor that's both surprising and delightful, making this variation a must-try for any adventurous cook.

Slow Cooker Tips for Hairy Bikers Chilli Con Carne

If you prefer a hands-off approach, consider using a slow cooker for your Chilli Con Carne. Here's how to adapt the recipe:

1. Follow Steps 1-3 of the original recipe, using a skillet to brown the beef and sauté the onions and garlic.
2. Transfer the mixture to your slow cooker and add the tomatoes, tomato paste, and kidney beans.
3. Cook on low for 6-8 hours or high for 3-4 hours, allowing the flavors to develop fully.
4. Stir in the fresh cilantro just before serving.



This method allows you to enjoy the same delicious flavors with minimal effort, making it perfect for busy days.

Hairy Bikers Chilli Con Carne Route 66: A Culinary Adventure

The Hairy Bikers' Route 66 adventure inspired them to create a version of Chilli Con Carne that pays homage to the flavors of the American Southwest. This version includes ingredients like jalapeños and corn, adding a new dimension to the dish. To try this variation, simply add 1-2 chopped jalapeños and 1 cup of corn kernels to the original recipe.

The result is a vibrant, spicy dish that captures the spirit of the open road and the diverse culinary landscape of Route 66.

What Makes Hairy Bikers Chilli Con Carne Special?

The Hairy Bikers' Chilli Con Carne stands out due to its well-balanced blend of spices, quality ingredients, and thoughtful preparation. Here are the steps that highlight what makes this dish so special:

1. **Quality Ingredients:** Start with fresh, high-quality ingredients such as tender ground beef and ripe tomatoes, ensuring a rich base for your dish.
2. **Perfect Spice Blend:** The combination of ground cumin, coriander, smoked paprika, and cayenne pepper offers a robust and layered flavor profile that is distinct yet harmonious.
3. **Aromatics:** Sautéing onions and garlic provides a fragrant foundation that enhances the overall taste of the chilli.
4. **Flavor Meld:** Allowing the mixture to simmer slowly helps the spices and ingredients meld together, creating a depth of flavor that makes each bite satisfying.
5. **Unique Variations:** Options like adding chocolate or adapting the dish to a slow cooker provide exciting twists that complement the original flavors.
6. **Customization:** The versatility of the recipe allows for additional personal touches such as garnishing with fresh cilantro or incorporating jalapeños for extra heat, ensuring the chilli can suit any preference.

These considerations work together to elevate the Hairy Bikers' Chilli Con Carne, making it a standout dish that continues to delight fans.



Jamie Oliver vs Hairy Bikers Chilli Con Carne

To better understand the unique qualities of the Hairy Bikers' Chilli Con Carne, let's compare it with Jamie Oliver's version of the dish. Both have their own distinct charm and flavor profiles. Below is a table highlighting key differences and similarities:

Aspect	Hairy Bikers Chilli Con Carne	Jamie Oliver Chilli Con Carne
Spice Blend	Cumin, coriander, smoked paprika, cayenne pepper	Cumin, paprika, coriander, cayenne pepper, cinnamon
Primary Ingredients	Ground beef, kidney beans, chopped tomatoes, chocolate (optional)	Ground beef, mixed beans, chopped tomatoes
Unique Additions	Chocolate, variations with jalapeños and corn	Fresh chili, bell peppers, fresh coriander
Cooking Method	Stovetop or slow cooker	Stovetop or oven-baked
Flavor Profile	Rich, deep, and slightly sweet (with chocolate option)	Bright, slightly acidic, and aromatic
Preparation Time	Approximately 45 minutes to an hour	Approximately 60 to 90 minutes
Chef's Signature	Rustic, hearty, celebratory of bold flavors	Fresh, wholesome, balanced with fresh ingredients

This comparison showcases how both chefs bring their own spin to a classic dish, providing home cooks with various delicious options to explore.

Luxury Chilli Con Carne: Elevating the Hairy Bikers Recipe

For those special occasions when you want to impress your guests with an elevated version of a classic dish, try this Luxury Chilli Con Carne. Building on the traditional Hairy Bikers Chilli Con Carne, this recipe introduces premium ingredients and sophisticated techniques to take your meal to the next level.

Ingredients for Luxury Chilli Con Carne

- **1 tablespoon truffle oil:** Adds a rich, earthy flavor that complements the spices.
- **1 pound Wagyu ground beef:** Offers a buttery texture and superior taste.
- **1/2 cup red wine:** Deepens the flavor profile with subtle fruity notes.



- **3 tablespoons fresh basil, chopped:** Adds freshness and complexity.
- **1 cup roasted red peppers, chopped:** Introduces a sweet, smoky element.
- **2 ounces high-quality dark chocolate:** Further enhances richness.

Steps to Crafting Luxury Chilli Con Carne

1. **Infuse and Sauté:** Heat the truffle oil over medium heat. Add onions and garlic, sautéing until fragrant and soft.
2. **Brown the Beef:** Incorporate the Wagyu beef, stirring occasionally until browned evenly, renowned for its tenderness.
3. **Layer the Flavors:** Pour in the red wine, basil, and roasted red peppers, cooking for 3 minutes to meld.
4. **Enrich the Sauce:** Add chopped tomatoes, tomato paste, and dark chocolate, stirring until the sauce is thick and glossy.
5. **Simmer:** Reduce heat to low. Cover and simmer for 30 minutes, allowing the flavors to harmonize.
6. **Finalize:** Season with salt and pepper to taste. Garnish with fresh basil before serving.

Serving Suggestions

- **Parmesan Shavings:** Add an elegant touch with freshly shaved Parmesan.
- **Crusty Bread:** Serve alongside a warm, crusty sourdough loaf for an authentic experience.
- **Wine Pairing:** Complement with a full-bodied red wine, such as a Cabernet Sauvignon, to enhance the meal.

This Luxury Chilli Con Carne not only satisfies the taste buds but also elevates the dining experience, making it an ideal choice for a refined dinner party or a special family gathering.

Choosing the Right Ingredients for Hairy Bikers Chilli Con Carne

Selecting the right ingredients is crucial for creating the perfect Chilli Con Carne. Here are some tips to help you make the best choices:

- Opt for high-quality, fresh spices to ensure a bold, aromatic flavor.
- Use grass-fed beef for a richer, more flavorful dish.



- Choose ripe, juicy tomatoes for the best taste and texture.
- Select canned beans with minimal added sodium and preservatives.

By focusing on quality ingredients, you'll ensure that your Hairy Bikers Chilli Con Carne is the best it can be.

Is Hairy Bikers the Best Chilli Con Carne Recipe?

Determining whether the Hairy Bikers Chilli Con Carne is the best recipe ultimately depends on personal preference. This recipe, known for its hearty and robust flavors, is beloved by many for its careful balance of spices and high-quality ingredients. The Hairy Bikers' approach, which allows for variations like the addition of chocolate or the use of a slow cooker, adds versatility that caters to different tastes and cooking styles.

While some might favor Jamie Oliver's version for its fresh herbs and vegetable inclusions, or seek other regional takes on this classic dish, the Hairy Bikers' version remains a standout choice for those who appreciate bold, comforting meals. Like any beloved dish, the best Chilli Con Carne recipe is subjective, shaped by individual tastes, and culinary adventures.

Expert Tips for Perfecting Hairy Bikers Chilli Con Carne

Steps to Elevate Your Dish

1. **Use Fresh Herbs:** Incorporate fresh cilantro and parsley at the end of cooking for a burst of vibrant flavor that lifts the entire dish.
2. **Toast Your Spices:** Before adding them to the meat, briefly toast your spices in a dry pan. This will enhance their aroma and contribute a deeper flavor profile to the chili.
3. **Deglaze with Wine or Stock:** After browning the beef, use a splash of red wine or beef stock to deglaze the pan. This not only lifts the delicious caramelized bits from the pan but also adds richness to your chili.
4. **Simmer Low and Slow:** Allow the chili to cook over low heat for an extended period. This method ensures the flavors meld beautifully, resulting in an exceptionally rich and savory dish.
5. **Balance the Heat and Sweet:** Adjust the levels of spice and sweetness to your personal preference. Adding a touch of brown sugar or honey can counteract excessive heat and bring harmony to the dish.



6. **Incorporate Acid:** A squeeze of lime or a dash of vinegar towards the end of cooking can help brighten the flavors and balance the richness of the dish.
7. **Serve with Complementary Toppings:** Enhance your Chilli Con Carne by serving it with toppings like sour cream, avocado slices, or shredded cheese, which add different textures and flavors.

By following these expert tips, you'll turn your Hairy Bikers Chilli Con Carne from great to exceptional, impressing even the most discerning palates.

Best Pairings for Hairy Bikers Chilli Con Carne

To complete your meal, consider pairing your Chilli Con Carne with the following sides:

- Fluffy white or brown rice
- Warm, crusty bread for dipping
- A simple green salad with a tangy vinaigrette

These pairings will complement the bold flavors of the Chilli Con Carne and create a balanced, satisfying meal.

Why You Should Try Hairy Bikers Chilli Con Carne Today

In conclusion, the Hairy Bikers Chilli Con Carne is a delicious, flavorful dish that's perfect for any occasion. Its bold spices, tender meat, and rich tomato base create a satisfying meal that's sure to impress. Whether you stick to the classic recipe or try one of the unique variations, this Chilli Con Carne is a must-try for anyone who loves great food.

Ready to get started? Gather your ingredients, follow our step-by-step guide, and enjoy a culinary adventure with the Hairy Bikers Chilli Con Carne. Bon appétit!

Conclusion

The Hairy Bikers Chilli Con Carne stands as a testament to bold culinary exploration and a celebration of robust flavors. Whether you're attracted by its straightforward recipe or intrigued by its luxurious variations, it offers versatility and satisfaction for any palate. By choosing quality ingredients and embracing the authentic spice balance, you can create a dish that's not only a delight for the senses but also an enjoyable cooking experience.



Encouraging discoveries in your own kitchen, this Chilli Con Carne invites you to savor a taste of the American Southwest from the comfort of your home. Ready to embrace the irresistible charm of this classic dish? Let the Hairy Bikers guide you on a flavorful journey you won't soon forget.

FAQs

What is the origin of Chilli Con Carne?

Chilli Con Carne, meaning “chilli with meat,” is a dish that originates from Texas, USA. It is heavily influenced by Spanish and Mexican cooking traditions, combining meat, chili peppers, and various spices.

Can I make a vegetarian version of the Hairy Bikers Chilli Con Carne?

Yes, you can easily make a vegetarian version by substituting the beef with plant-based protein options like tofu, tempeh, or textured vegetable protein (TVP). Additionally, increase the quantity of beans or add vegetables such as mushrooms and zucchini for added texture and flavor.

How hot is the Hairy Bikers Chilli Con Carne?

The spice level of the Hairy Bikers Chilli Con Carne can be adjusted to your preference. By managing the amount of chili powder or fresh chilis used, you can make a milder or spicier dish to suit your taste.

Do I need any specific equipment to make this dish?

No special equipment is required. A good quality saucepan or Dutch oven and basic kitchen tools like a cutting board and knife will suffice for preparing the Hairy Bikers Chilli Con Carne.

How can I store and reheat leftovers?

Chilli Con Carne can be stored in an airtight container in the refrigerator for up to 3 days. To reheat, simply warm it on the stove over medium heat, stirring occasionally until heated through. You can also freeze it for up to 3 months; thaw in the fridge overnight before reheating.