



Spicy Taco Chili Recipe

The Story Behind the Pot

My grandson calls this my “magic pot” recipe. He says the house smells like a party. I still laugh at that. It all started on a cold, rainy football Sunday. I wanted tacos. My husband wanted chili. So we put them together.

This recipe is a happy accident. It shows that mixing two good ideas can make one great one. That is a good lesson for life, don’t you think? What is your favorite food to mix with another?

Getting Your Hands Dirty

First, you brown the beef with the onion. Use a big, sturdy pot. The sizzle is the best sound. You know dinner is on its way. Stir it until the pink is all gone.

Then you add the spices and tomato paste. This is where the flavor starts. Doesn't that smell amazing? It reminds me of my old family kitchen. Cooking with your senses matters. It connects you to your food.

The Secret Ingredient

Now for the fun part. You pour in a bottle of beer. I know, it sounds funny. But trust this grandma. The beer makes the chili taste rich and deep. It cooks away, leaving only the good flavor behind.

Fun fact: The yeast in beer helps soften the beans. It makes the whole pot taste like it cooked all day. Do you like to add a secret ingredient to your meals? I would love to hear yours.

The Waiting Game

After you add everything, you let it simmer. Put the lid on and turn the heat down low. This is the most important step. The waiting is hard, I know. But it lets all the flavors become friends in the pot.

This time matters. It teaches us patience. Good things, like good friendships, need time to blend. What do you do while your dinner simmers? I like to set the table.

Why This Meal Matters

This is more than just food. It is a warm hug in a bowl. It fills your belly and your heart. I love making a big batch. It means there is plenty to share with a neighbor or a friend who needs a lift.

Cooking for others is a way of showing love. It is a simple truth. This chili is perfect for that. It is easy, it is hearty, and it always makes people smile. That

is a success in my book.

See also [Chocolate Zucchini Muffins Recipe](#)



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Ingredients:

Ingredient	Amount	Notes
Ground beef	1 pound	
Yellow onion	1	diced
Taco seasoning	3 tablespoons	
Tomato paste	2 tablespoons	
Chili powder	1 tablespoon	
Diced tomatoes	2 cans (28 ounces each)	
Black beans	2 cans (15.25 ounces each)	drained and rinsed
Sweet corn	1 can (15 ounces)	drained
Beer	12 ounces	



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A Pot of Cozy Memories

This taco chili recipe always makes me smile. It reminds me of my grandson's soccer nights. The whole house would smell so good when they got home. Everyone was hungry and happy. A big pot of chili fixed everything. It still does.

This is the easiest, friendliest chili you will ever make. You just toss everything into one big pot. I love how the beer makes the kitchen smell like a bakery. It gives the chili a cozy, deep flavor. Doesn't that smell amazing?

Step 1

Grab your biggest, heaviest pot. Put it on the stove over medium-high heat. Add your ground beef and the diced onion. Stir it now and then until the beef is all brown. This should take about ten minutes.

Step 2

Now for the good stuff! Add your taco seasoning and chili powder. Don't forget the tomato paste. Stir it all together until the meat is coated. It will look like a messy, spicy paste. I still laugh at how my cat sniffs the air at this point.

Step 3

Time for the rest of the family. Pour in your diced tomatoes, black beans, and sweet corn. Give it a good, gentle stir. (A hard-learned tip: always rinse your beans. It makes the chili less salty and much nicer.)

Step 4

Here is the secret. Slowly pour the beer over everything. It will bubble and fizz up. That is how you know it is working. Now, put the lid on and turn the heat down to low. Let it whisper to itself for at least thirty minutes.

What is your favorite cozy dinner on a chilly night? Share below!

Cook Time 30-45 minutes

Total Time 50-65 minutes

Yield 8 servings

Category Dinner

Three Fun Twists to Try

This recipe is like a good friend. It is happy to change for you. You can make it your own. I love trying new things with it. Here are a few ideas from my kitchen.

See also Peach Basil White Sangria

Hearty Veggie Swap

Skip the beef. Use a bag of frozen veggie crumbles instead. It is just as filling and so tasty.

Sweet Potato Surprise

Add two diced sweet potatoes with the tomatoes. They get so soft and sweet. It is a wonderful surprise.

Extra Spicy Kick

Add a chopped jalapeño with the onions. My grandson loves this one. It makes him feel very brave.

Which one would you try first? Comment below!

The Perfect Cozy Bowl

A good bowl of chili needs good friends. I always serve it in my big, colorful bowls. It just tastes better that way. A little crunch on top is perfect too.

Try a big handful of tortilla chips for crushing. A sprinkle of cheddar cheese is a must. A dollop of cool sour cream is lovely. For drinks, a cold glass of apple cider is wonderful. For the grown-ups, a dark lager beer is just right.

Which would you choose tonight?



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Keeping Your Taco Chili Cozy

This chili is even better the next day. Let it cool completely first. Then pop it in the fridge for up to four days.

You can also freeze it for a quick future meal. I use old yogurt containers. They are the perfect size for one portion.

I once spilled chili all over my fridge. I was in too much of a hurry. Now I always let it cool on the stove.

Making a big batch saves you time. It means a hot meal is always ready. This is a small act of kindness for your future self.

Have you ever tried storing it this way? Share below!

Simple Fixes for Common Chili Hiccups

Is your chili too watery? Just let it simmer a bit longer. Take the lid off the pot. The extra liquid will steam away.

Not spicy enough for your family? Add a pinch of cayenne pepper. You can always add more heat. You cannot take it out.

I remember when I used old taco seasoning. It had lost its punch. The whole pot tasted bland. Fresh spices make all the difference.

See also [Spaghetti Casserole Recipe](#)

Getting the flavor right builds your cooking confidence. A thick, rich chili feels more satisfying to eat. These small fixes matter a lot.

Which of these problems have you run into before?

Your Taco Chili Questions, Answered

Q: Can I make this gluten-free?

A: Yes! Just use a gluten-free beer or swap it for beef broth.

Q: Can I make it ahead?

A: Absolutely. The flavors get even friendlier overnight in the fridge.

Q: I don't have black beans.

A: Kidney or pinto beans will work just fine. Cooking is about using what you have.

Q: Can I make a smaller portion?

A: You can easily cut all the ingredients in half. Use a smaller pot.

Q: Any extra tips?

A: A dollop of sour cream on top cools the spice. It is so good.

Fun fact: The beer helps tenderize the meat and adds a deep flavor.

Which tip will you try first?

Until Next Time, My Friend

I hope this chili warms your kitchen. I hope it fills your home with good smells. Most of all, I hope you enjoy it.

I love seeing your kitchen creations. It makes me feel like we are cooking together. Please share your results with me.

Have you tried this recipe? Tag us on Pinterest!

Happy cooking!

—Elowen Thorn.

Savorydiscovery.com



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Spicy Taco Chili Recipe

Author: Elowen Thorn

Cooking Method: [Stovetop](#)

Courses: [Dinner](#)

Difficulty: **Beginner**

Prep time: **10 minutes**

Cook time: **50 minutes**

Rest time:

Total time: **1 hour**

Servings:**8 servings**

Calories:**287 kcal**

Best Season:**Summer**

Description

A hearty and flavorful Taco Chili made with ground beef, beans, corn, and a

hint of beer for depth. Perfect for a cozy dinner.

Ingredients

- ☐ 1 pound ground beef
- ☐ 1 yellow onion, diced
- ☐ 3 tablespoons taco seasoning
- ☐ 2 tablespoons tomato paste
- ☐ 1 tablespoon chili powder
- ☐ 2 cans (28 ounces each) diced tomatoes
- ☐ 2 cans (15.25 ounces each) black beans, drained and rinsed
- ☐ 1 can (15 ounces) sweet corn, drained
- ☐ 12 ounces beer

Instructions

1. In a large skillet over medium-high heat, add ground beef and diced onion. Cook stirring occasionally until the meat is no longer pink, about 8-10 minutes.
2. Add taco seasoning, chili powder, and tomato paste and stir to combine.
3. Add diced tomatoes, beans, and corn.
4. Pour beer over the top of the mixture and stir to combine.
5. Reduce heat to low and cover. Allow taco chili to simmer for 30-45 minutes before serving.

Notes

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