

DENE

Tex-Mex Chili



Ingredients:

- 3 TBLSs olive oil plus 1 TBLS set aside
- 1 pound beef stew chunks, cut into 1-inch pieces
- 1 pound ground pork or beef
- 1 tsp kosher or coarse sea salt, or to taste
- ¼ tsp freshly ground black pepper, or to taste
- 1 white onion, chopped
- 1 red bell pepper, chopped
- 1 TBLS chopped jalapeño (seeding optional)
- 4 cloves garlic, minced
- ½ tsp red pepper flakes
- ½ tsp cayenne pepper
- ½ tsp smoked paprika
- 1 tsp chili powder (like ancho or chipotle)
- 1 TBLS chipotle peppers in adobo sauce (or more to taste)
- ½ tsp ground cumin
- 1 tsp dried oregano
- 1 TBLS tomato paste
- 1 can (28 oz) crushed tomatoes
- 1 TBLS dark brown sugar
- 1 TBLS white vinegar
- 4 cups beef broth
- 2 cans (15 oz each) pinto beans, drained and rinsed (or about 4 cups homemade)

Method:

1. In a Dutch oven, heat 3 TBLSs of oil over medium-high heat. Add the beef stew meat and brown it on all sides.
2. Add the ground meat, sprinkle with salt and pepper, and let it cook for another 5-6 minutes.
3. Allow the ground meat to release its juices, then let it cook until the liquid evaporates, stirring occasionally.
4. Make a space in the center of the pot, add the extra TBLS of oil, and toss in the chopped onions and bell peppers, and cook for about 5 minutes until the vegetables soften.
5. Add the minced garlic, red pepper flakes, cayenne, paprika, chili powder, chipotle sauce, cumin, and oregano, and stir everything together and cook for about a minute.
6. Mix in the crushed tomatoes, tomato paste, brown sugar, and vinegar.

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7. Stir everything well and let it cook for 3-4 minutes, allowing the tomato paste to dissolve and the sauce to thicken slightly.
8. Pour in the beef stock, bring the chili to a strong simmer, and reduce the heat to medium.
9. Add the drained beans and stir to combine.
10. Let the chili simmer uncovered on medium-low heat for an hour, stirring occasionally.
11. Once the chili has thickened and the flavors melded together, ladle it into bowls. Garnish with sour cream, chopped fresh cilantro, shredded cheddar cheese, tortilla chips and or thinly sliced green onions