

Tyler's Texas Chili

Adapted from Tyler Florence

Serves 6 to 8:

Ingredients

Spice Mix:

3 dried ancho peppers, stemmed and seeded

2 tablespoons dried oregano

2 tablespoons sweet paprika

2 tablespoons whole coriander

1 tablespoon cumin seed

1 tablespoon chili powder

3 tablespoons extra-virgin olive oil

2 spanish onions, chopped

3 pounds beef chuck, cubed

kosher salt and freshly ground black pepper

6 garlic cloves, chopped

1 canned chipotle chile in adobo, chopped

1/2 jalapeno pepper, chopped

2 (28 ounce) cans ground tomatoes, or whole tomatoes crushed

1 cinnamon stick

1 teaspoon sugar

2 tablespoons masa harina

1 1/2 ounces bittersweet chocolate, roughly chopped

Garnishes:

crumbled queso fresco

cilantro leaves

lime wedges

sour cream

freshly baked corn bread

Preparation

In dry skillet over low heat, add ancho peppers, oregano, paprika, coriander, cumin and chili powder.

Cook until fragrant, about 2 minutes.

Put spices in spice mill or food processor and grind until powdered.

Heat large heavy casserole or dutch oven over medium heat.

Add olive oil and chopped onions.

Cook until onions begin to caramelize, about 10 minutes.

Pat beef dry and season with kosher salt and freshly ground black pepper.

Add to pot in batches and cook, stirring frequently, until beef browns on all sides, about 10 minutes.

Add 2 tablespoons of toasted spice mix, and garlic, chipotle, jalapeno, tomatoes, cinnamon stick, sugar.

Season with kosher salt and stir well.

Add hot water until liquid just covers meat.

Return pot to boil, lower heat to maintain a simmer, cover, and cook for 1 1/2 hours.

Remove pot from heat and let chili cool to room temperature.

Remove beef cubes from pot and, using two forks, shred meat.

Return shredded meat to pot and bring back to a simmer.

Add masa harina and chocolate to stew.

Cook for 10 more minutes uncovered, to thicken.

Taste and adjust seasoning.

Serve with garnishes and warm corn bread.

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