

Chili con Carne

serves 8-10

This is a rich, deeply flavored version of this Tex Mex favorite. Use local and/or sustainably raised meats and feast in good conscience.

1/4 c. olive oil	1 T. chili powder blend
2 c. onion, 1" chunks	1 tsp. cumin ground
3 cloves garlic, minced or pressed	pinch cinnamon
1/4 c. olive oil additional	12 oz. beer, good quality, dark-ish
1 1/2 lbs. stew beef, 1/2" chunks	2 c. tomato puree
1/2 lb. pork (or beef), 1/2" chunks	2 c. crushed tomato
(you can substitute ground	1 c. tomatillo puree, optional
beef and pork; there is a bit of	1 tsp. salt, additional
a quality sacrifice)	2 oz. unsweetened chocolate
1 tsp. salt	2 corn tortillas, 1/4" strips
6 oz. tomato paste	3 c. pinto &/or kidney beans
1 tsp. oregano	(2 cans or 1 c. dry)
1 T. crushed red pepper	broth or water as needed

Heat the olive oil in a 2-3 gallon soup pot on medium high heat. Saute' the onion, stirring occasionally, for 5-10 minutes; then add the garlic and turn the heat to medium. Meanwhile, heat the additional olive oil in a cast iron skillet on medium high heat. Spread the meat chunks in the pan, single layer not crowded; add the salt. Do this in two batches if necessary; the meat doesn't want to be tight in the pan or it will steam rather than sear. Sear the meat, turning occasionally, so that as much of the surface of the meat chunks turns a rich brown. Place in a bowl when done and set aside.

Return your attention to the soup pot. Saute' the onions and garlic until they turn a medium brown, stirring often, 10-15 additional minutes. Add the tomato paste, oregano, crushed red pepper, chili powder, cumin, cinnamon, and beer. Turn the heat to medium high and cook for 5 minutes, stirring often. add the tomato puree, crushed tomato, tomatillo if using, salt, chocolate, tortilla strips and beans. Stir well. Thin with beef/chicken/vegetable broth or water as needed to make a thick, hearty texture. Bring to a boil, turn heat to low, and simmer for 1—1 1/2 hours. Taste and adjust the seasoning to suit your taste. Continue cooking until the mixture tastes as though the flavors have blended and married, not as though they are separate entities. Pass shredded jack, raw onion, sour cream and hot sauce at the table.

Serve this chili with a very crisp salad with avocado, cucumber, tomato and lime vinaigrette. Serve with tortillas, cornbread, or biscuits, turn on some lively Mexican music, and enjoy the feast.