



Chef ETL's Texas-Style Chili

Servings: 12

Preparation Time: 20 minutes

Start to Finish Time: 3 hours 35 minutes

This is the ultimate bold Texas-style chili recipe to win the chili-off contest!

CHILIES

2 each ancho chiles, stemmed and seeded (dried if fresh unavailable)

2 each pasilla chiles, stemmed and seeded (dried if fresh unavailable)

2 each guajillo chiles, stemmed and seeded (dried if fresh unavailable)

2 cups water, boiling

2 each chipotle peppers in adobo sauce, canned, seeded

1 cup coffee, brewed

1 12-oz btl beer, pale ale

COOK

3 strips bacon, diced

**3 pounds short ribs, boneless, cut into 1-inch cubes
(can also use CHUCK ROAST)**

salt and pepper, to taste

1 3/4 teaspoons baking soda (divided)

1 pound ground beef, 85% lean meat

1 tablespoon olive oil

1 large onion, finely chopped

3 cloves garlic, minced

3/4 teaspoon ground coriander

3/4 teaspoon cumin

1/2 teaspoon cinnamon

1/8 teaspoon ground cloves

1/2 teaspoon smoked paprika

1 tablespoon chili powder

1 14.5 oz can diced tomatoes, fire roasted

2 cups chicken stock

FINISH

1/4 cup masa harina (or fine cornmeal)

1 ounce chocolate, bittersweet, chopped

1/2 cup red onion, chopped (garnish)

chipotle hot sauce (garnish)

cheddar cheese, shredded (garnish)

MAKE AHEAD: the chili can be refrigerated for up to 5 days and then reheated.

Best served over cooked rice. Also, serve with warm corn tortillas.

Suggested Wine: Texas Amber Ale: Saint Arnolds

PREP CHILIES (30 minutes):

Heat a large skillet over moderately low heat. Add the chilies and toast, turning until lightly charred, about 4 minutes (SKIP this step if using dried chiles).

Transfer the chiles to a heat proof bowl. cover with the boiling water and let stand until softened, about 20 minutes.

Drain the chilies and transfer to a blender. Add the chipotles and and coffee and puree until smooth.

Add the ale, pulse until blended.

MEAT (25 minutes):

Season the short ribs with salt and pepper. Then mix together with 1 teaspoon of baking soda to help with browning.

Cook the bacon in the Dutch oven over medium/high heat until fat has rendered, about 5 minutes.

Using a slotted spoon, transfer the bacon crisps to a paper-towel-lined plate.

Add half of the short ribs to the pot and cook until browned all over, about 5 minutes.

Using a slotted spoon, transfer the short ribs to a plate. Brown the remaining short ribs, about another 5 minutes.

Using a slotted spoon, transfer the remaining short ribs to the plate.

Add the ground beef and brown for another 5 minutes.

Return all of the meat to the pot and lower heat to simmer.

COOK ONIONS (10 minutes):

In a medium-size skillet, add 1 tablespoon of olive oil and heat over medium-high heat until shimmering. Add the onion and garlic and cook until softened, about 3 minutes.

Add the coriander, cumin, cinnamon, ground cloves, smoked paprika, chili powder to the onions; and cook until fragrant, about 1 minute.

Add the onion/spice mixture to the Dutch oven.

COOK CHILI (2 hours + 10 minutes):

Add the chili/ale mixture, diced tomatoes, bacon bits and the chicken stock to the Dutch oven and bring to a simmer over medium heat, stirring occasionally.

Cover partially and simmer over low heat until the meat is very tender and the sauce is slightly reduced, about 2 hours.

FINISH (20 minutes):

Ladle 2 cups of the sauce into a heat-proof bowl and whisk in the masa harina.

Whisk the mixture into the pot and simmer until the sauce thickens, 15 minutes.

Stir in the chocolate. Season with salt & pepper to taste.

Serve with the onion, shredded cheddar and hot sauce.



Per Serving (excluding unknown items): 476 Calories; 33g Fat (62.4% calories from fat); 31g Protein; 13g Carbohydrate; 3g Dietary Fiber; 117mg Cholesterol; 437mg Sodium; 3g Total Sugars; trace Vitamin D; 50mg Calcium; 5mg Iron; 850mg Potassium; 327mg Phosphorus.

This award-winning Texas-style chili (sans beans) is a homerun contender in any chili contest. The broth boasts a complex and robust flavor profile, with all the spices seamlessly melding with the chili and beer mixture. This chili is meaty and packed with bold flavor, and each mouthful is abundant with beef, bathed in a luscious sauce. The addition of chocolate at the end elevates the already rich flavor, intensifying the overall taste experience.