



Texas Red Chili - small batch

Ron E. Smith

Servings: 16

4 pounds chili grind beef
*2 pounds Chorizo II, *see recipe*
64 ounces Hunt's tomato sauce
7 1/2 ounces chopped onions
1 tablespoon garlic, minced
1 1/2 tablespoons cumin seed, toasted & ground
3/4 teaspoon ground Mexican oregano
16 ounces beef consomme
6 ounces Dos XX dark beer
1 Tablespoon beef base
*1 quart chile puree, *see recipe*
2 Tablespoons sugar
salt, to taste

STEP ONE:

Have butcher grind 4 pound of chuck into a coarse "chili grind" for the chili. Make the chorizo per the chorizo recipe. Let chorizo sit over night refrigerated to allow flavors to come together.

STEP TWO:

Prepare the chile puree by first removing the stems and seeds from the chiles, wiping clean and then toasting in a skillet over medium high heat. Do not over toast the chiles as they will become bitter. Put toasted chiles in a stock pot of 3 quarts boiling water. Turn the heat off the pot and cover. Let chiles soak for 20 minutes or longer until softened. Place the chiles into a blender along with enough of the soaking water to cover in the blender jar. Cover the top of the blender with a towel and start by pulsing the blender to start the puree. Hold the blender top down with the towel until the puree has started to form a smooth paste and blender is fully running. If more liquid is needed add from the soaking liquid. Strain this mixture through a fine strainer into a stainless steel bowl. Set aside.

STEP THREE:

In a Dutch Oven or 10 quart stock pot start by sauteing the chorizo until browned. Remove with a slotted spoon and set aside. Add more oil to the dutch oven and add the chopped onion and minced garlic. Sweat until soft and fragrant. Add the chili grind beef to the pot along with a little more oil if needed. Using a kitchen spoon or spatula cook the chili grind beef until grayed but not browned.

STEP FOUR:

When the beef has been slightly cooked to its grayed state, add the cooked chorizo. To this meat mixture add the beef consomme and the beer. Bring this mixture to a boil and break up any meat clumps. Now add the tomato sauce. Once the meat mixture comes to a boil again add 1/2 the cumin and all the ground Mexican oregano. Stir to combine. Cook this mixture for 15 minutes then add the chile puree along with the beef base. Cover the pot and lower the heat to medium low and allow to cook for an additional 30 minutes. Stir the chili occasionally during this time to prevent any sticking. Add the sugar at the end and the rest of the ground cumin. Taste for any salt needed.