

Chili Con Barty, a Texas Style Chili



Chili Paste:

- 3 tbsp** Chili powder
- 3 tbsp** Cornbread mix
- 2 tbsp** Smoked paprika
- 1 tbsp** Ancho chili powder
- 1 tbsp** Arbol chili powder
- 1 tbsp** Dark cocoa powder
- 1/4 cup** Boiling water

Stew:

- 2 lb** Beef chuck roast
- 2 cups** Crushed tomatoes
- 2 cups** Beef broth
- 1 tsp** Salt, more to taste
- 1** Large poblano chopped
- 1-4** Jalapenos chopped
- 6** Large garlic cloves, minced
- 3 tbsp** Vegetable oil, plus more as needed
- 1** Large white/yellow onion, chopped

CHILI PASTE

1. Mix all dry spices and cornbread mix in a bowl until they're combined.
2. Add hot water little by little until a thick paste forms.
3. Save this paste for later.
4. Give yourself a pat on the back, because your paste is done. Be careful not to get a pasty handprint on your back.

STEW

1. Pour enough oil in a pan to cover the bottom and place over medium-high heat.
2. Add beef to the pan and brown on all sides. Be sure not to overcrowd the pan, and work in batches if necessary.
3. Set aside the beef for later (you'll bring it back in step 6, I promise). This will leave a delicious fond in the bottom of the pan, which is the tasty bits of seared food that are left behind.
4. Into the fond, add the onion, poblanos and jalapeno and sweat it all down until the onions are translucent. (Sorry I said "sweat" in a recipe).
5. Add in all that minced garlic.
6. Once your garlic is fragrant, add back in the beef from before.
7. Add the chili paste from the beginning and cook for a couple more minutes (add more oil if stuff is sticking to the pan).
8. Add in 2 cups of beef stock and 2 cups of crushed tomatoes.
9. Let this hang out at low to medium-low heat for 2-3 hours, stirring every 15 minutes.
10. Eat it. I shouldn't have to remind you that this is the final step. If you forget this step, your food will just eventually spoil on the stove and you'll have wasted so much time. Plate it with a scoop of sour cream, onions and some corn chips if that's your thing.

Moosejaw

Home-cooked meals... but not at home.