

Authentic Texas Chili

Recipe courtesy of WestBridge's Chef: Bradley Labarre, CEC, CCA, AAC

Ingredients:

- 2 dried Ancho chilies
- 2 dried Guajillo chilies
- 2 tablespoons chili powder
- 2 tablespoons paprika
- 2 tablespoons ground cumin
- 2 tablespoons cocoa powder
- 3 tablespoons masa flour
- 1 tablespoon garlic powder
- 1 tablespoon dried oregano
- 1 teaspoon ground cinnamon
- 1 tablespoon salt, plus more for seasoning if needed
- 1 tablespoon black pepper, plus more for seasoning if needed
- 2 tablespoons olive oil
- 3 pounds beef chuck roast, cut into 1/2 in. cubes
- 1 medium white onion
- 2 jalapeños, seeds and membrane removed
- 3 cups beef stock, divided into 1 cup and 2 cups
- 2 tablespoons brown sugar
- 2 tablespoons apple cider vinegar

Method:

1. Cut the stems off the dried chilies and remove all of the seeds. Place them in a blender with 1 cup of warm beef stock. Cover the blender and let them soak in the beef stock for 30 minutes.
2. While the dried chilies are soaking, cut the beef chuck roast into 1/2 inch cubes and dice the white onion and jalapeños.

3. In a bowl, mix together the chili powder, paprika, ground cumin, garlic powder, dried oregano, masa flour, ground cinnamon, cocoa powder, salt, and pepper. Set aside.
4. After 30 minutes, puree the chilies and beef stock together to create a homemade chili paste. Set aside.
5. Heat olive oil in a medium cast-iron Dutch oven. Brown the beef chuck cubes on all sides. If there is not enough room in the Dutch oven, brown the beef chuck cubes in batches. Do not remove the brown bits or liquid from the Dutch oven –this has all the flavor and will be used for the Texas Chili. Remove the browned beef chuck and set aside.
6. Using the remaining liquid in the saucepan, sauté the onions till translucent. Then add the diced jalapeños.
7. Deglaze the Dutch oven by adding the remaining 2 cups of beef stock, and apple cider vinegar. Then scrape the bottom of the pan with a spatula to get all the bits of flavor incorporated.
8. Add the beef chuck back into the Dutch oven along with the homemade chili paste, dry ingredient mix, and brown sugar. Mix all of the ingredients together and bring to a boil. You may need to add a splash of water to thin out the viscosity a bit.
9. Once it comes to a boil, lower the heat, slightly cover the Dutch oven, and simmer for 2 – 2.5 hours or until the beef chuck is tender. Make sure you stir the Texas Chili occasionally.
10. Once the beef chuck is tender, serve the Texas Chili with a dollop of sour cream, shredded cheddar cheese, sliced jalapeños, and a side of cornbread.



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