

Chile with Guajillo and Ancho Chiles and Hominy

Amount	Measure	Ingredient - Preparation Method
8		guajilli chiles
2		ancho chiles
1		dried new mexican chile
4	cups	water
1 1/2	tablespoons	cumin seed
2	tablespoons	vegetable oil
2	large	onion - coarsely chopped
8	cloves	garlic - minced
2	pounds	ground beef
1	pound	ground pork
1/2	pound	ground lamb
28	ounces	can hominy
1/4	cup	finely ground cornmeal
		salt and pepper

Break open the chiles and discard the stems and seeds. In a medium saucepan, cover the chiles with water and bring to a boil. Cover the pan and remove from heat. Let stand, stirring a few times, until very soft, about 1 hour. Working in batches, puree the chiles with the soaking liquid in a blender.

Toast and grind cumin seeds. Use a big pot.

In the same pot, heat oil. Add onions and garlic and cook over med-high heat, stirring, until softened, about 6 minutes. Add beef, pork and lamb and cook, breaking up the meat into coarse chunks, until starting to brown, about 10 minutes. Add cumin and cook, stirring, for 1 minute. Add the chile puree and simmer over low heat for 1 hour, stirring occasionally.

Stir hominy and liquid into chili. Gradually stir in the cornmeal. Simmer, stirring, until thickened, 5 minutes. Season the chili with salt and pepper and serve.