

# Chili

Servings : 10

Amount	Measure	Ingredient - Preparation Method
12		ancho chiles - stemmed and seeded
7		pasilla chiles - stemmed and seeded
2 1/2	tablespoons	cumin seeds - toasted and ground
1	tablespoon	whole coriander seeds - toasted and ground
1 1/2	tablespoons	mexican oregano
2	teaspoons	unsweetened chocolate
1	teaspoon	cayenne
1 1/2	tablespoons	sweet hungarian paprika
6	pounds	beef chuck roast
1/3	cup	lard or shortening
2	large	onion - chopped
15	cloves	garlic - minced
2/3	cup	tomato paste
15	ounces	tomato sauce
3	quarts	chicken stock
1/2	cup	masa harina - whisked into 2/3 cup stock from above
		kosher salt

Heat a heavy bottomed 12-14 inch skillet over med-high heat. When hot, add layer of chiles. Cook, turning often, until strong aroma appears. Spread on wire rack to cool. Do not burn. Repeat with all chiles.

Grind chiles to a fine powder, removing large pieces. Combine with cumin, coriander, oregano, cocoa, paprika, cayenne and black pepper. Set aside.

Trim roast. Chop into 1/2" dice. Melt the lard in an 8 qt dutch oven over medium heat. Add meat and sear, stirring. Add onions and garlic. Cook, stirring often, until the onions are wilted and transparent, about 7 minutes. Add tomato paste and stir to blend. Cook, stirring, until paste is thick and dark in color, about 5 minutes. Add tomato sauce and chili-spice mixture. Stir, then add chicken stock. Bring to a boil and lower heat to a simmer and cover. Cook, stirring occasionally, for about 1.5 hours. Stir in masa mixture and alt to taste. Cook, uncovered, for an additional 30-45 minutes on low-medium heat, or until the chili is thickened and the meat is fork-tender. Stir often. Taste and adjust seasonings.