

# Chili Dog Chili

Amount	Measure	Ingredient - Preparation Method
2		Ancho or Pasilla chiles - stemmed, seeded and torn into strips
1		New Mexico Red - stemmed, seeded and torn into strips
1		Chile de arbol - stemmed, seeded and torn into strips
2	tablespoons	butter
1	medium	yellow onion - finely diced
2	cloves	garlic
1 1/2	teaspoons	cumin seed - toasted and ground
1	teaspoon	coriander - toasted and ground
1	whole	clove - toasted and ground
1	whole	star anise - toasted and ground
1/2	teaspoon	dried oregano
3	tablespoons	tomato paste
2	teaspoons	soy sauce
1	teaspoon	sugar
1 1/2	pounds	80/20 ground chuck or short rib
1	quart	chicken stock
2	tablespoons	masa harina
1	tablespoon	Frank's Red Hot
1	tablespoon	bourbon
		kosher salt

Combine all chiles in a medium microwave safe bowl and cover with water. Microwave on full power for 2 minutes. Remove bowl from microwave and allow chiles to soak for 10 minutes. Blend soaked chiles until smooth, adding soaking water as needed to keep texture loose.

Melt butter over medium high heat in Dutch oven. When foaming subsides, add onions and garlic. Cook, stirring frequently, until onions are softened but not browned, about 6 minutes. Add ground spices and oregano and continue to cook, stirring frequently, until aromatic, about 1.5 minutes. Add tomato paste, soy sauce and sugar and cook, stirring frequently until paste begins to stick to bottom of pan, about 1.5 minutes.

Remove pan from heat and add 2 cups of chicken broth. Scrape up any browned bits from bottom of pan with wooden spoon. Add ground beef and break up using whisk until completely broken up. Add remaining chicken stock and return to stovetop and set over medium high heat. Cook, whisking frequently, until simmering. Cover with lid slightly ajar, reduce heat to low, and cook for 75 minutes, stirring occasionally.

Combine masa harina and 2 tablespoons water in a small bowl and mix until smooth. Add masa mixture, hot sauce, and bourbon to chili and stir to combine. Bring to a boil and simmer until thickened, about 2 minutes. Serve.