

Chili Queen's Chili

Servings : 6

Amount	Measure	Ingredient - Preparation Method
		flour
2	pounds	beef shoulder - 1/2" cubes
1	pound	pork shoulder - 1/2" cubes
1/4	cup	suet
1/4	cup	pork fat
3	medium	onion - chopped
6	cloves	garlic - minced
1	quart	water
4		ancho chiles - stemmed, seeded and finely chopped
1		serrano pepper - stemmed, seeded and finely chopped
6		dried red chiles - stemmed, seeded and finely chopped
1	tablespoon	cumin seeds - freshly ground
2	tablespoons	mexican oregano
		salt

In a bowl, lightly flour beef and pork cubes. Quickly cook them in the suet and pork fat in a pot over medium heat until browned, stirring often. Add the onion and garlic and saute until they are tender and limp. Add the water and simmer for 1 hour.

Grind chiles in blender. Add to the mixture. Add remaining ingredients and simmer for another 2 hours.

Remove suet casing and skim off fat.