

Chipotle Bowl of Red

Servings : 6

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	extra virgin olive oil
1	large	yellow onion - finely chopped
3	cloves	garlic - finely minced
2	pounds	chuck steak or pork loin - 1" pieces
8	large	ripe tomatoes or 2 14.5 oz canned diced tomatoes - peeled and diced
7	ounces	canned chipotle in adobo - pureed
2	tablespoons	new mexico red chile powder
1	ounce	mexican chocolate - shaved
6	cups	water
1	teaspoon	ground cumin
1	teaspoon	dried cilantro - crushed
1	teaspoon	ground oregano
1	teaspoon	salt

Heat oil in a large heavy soup pot or Dutch oven and saute the onion and garlic for 3 to 4 minutes. Stir in meat and cook, stirring occasionally, for 4-5 minutes until lightly browned. Add the rest and bring to a boil over high heat. Reduce heat to low and simmer for 1 hour, stirring occasionally.