

# Lazy Chile Colorado

Amount	Measure	Ingredient - Preparation Method
4		ancho or other large dried red chile
4	pounds	beef chuck or brisket - fat trimmed and cut into 3/4" cubes
		salt and pepper
1/4	cup	chile powder
2	medium	onions - coarsely chopped
6		garlic clove
1	teaspoon	cumin seed
1	teaspoon	mexican oregano
1/2	teaspoon	coriander - ground
2	teaspoons	salt
1	cup	mexican beer

Soak the dried chiles in boiling water to cover for at least 15 minutes.

Preheat the oven to 350. Season the meat all over with salt and pepper. Place it into a casserole or a dutch oven. Quickly brown meat.

Drain the chiles and remove the stems and seeds. Put them into a food processor, along with the chili powder, onions, garlic, cumin, oregano, coriander, and salt. Pulse to chop the ingredients, and then process to a thick paste. If the mixture gets too thick, add a little of the beer, stock, or water. Pour in the remaining liquid and process to blend. Add to the meat and mix well. [at this point you can marinate overnight in the refrigerator]

Cover the casserole with foil and then put the lid on to make a tight seal. Bake in the middle of the oven for 1 1/2 to 2 hours, or until the meat is fork-tender. Add more beer, stock, or water to the sauce as the meat cooks if it seems to thick.

salt and pepper to taste