

# Red Beef Chili

Servings : 6

Amount	Measure	Ingredient - Preparation Method
4	tablespoons	olive oil
2	pounds	bottom round beef - 1/2" cubes
		salt and pepper
1	tablespoon	ground cumin
12	ounces	dark beer
2	tablespoons	semi-sweet chocolate - finely chopped
1	large	red onion - finely diced
4	cloves	garlic - finely chopped
1	teaspoon	habanero chile - seeded and chopped
1/2		jalepeno - seeded and chopped
1/2		poblano pepper - seeded and finely chopped
1		thai bird chile - seeded and chopped
1	tablespoon	chipotle pepper puree
1	tablespoon	ancho chile powder
1	tablespoon	pasilla chile powder
1	tablespoon	cascabel chile powder
1	teaspoon	new mexican chile powder
5	cups	chicken stock
16	ounces	canned whole tomatoes - drained and pureed
2	tablespoons	maple syrup
		Toasted Cumin Crema

Heat 3 tablespoons of the oil in a large Dutch oven over high heat. Season the beef with salt and pepper, and saute until browned on all sides. Sprinkle with the cumin and stir well. Deglaze the pan with the beer and bring to a boil. Stir in the chocolate and cook until beer is almost completely reduced.

In a separate pot, add 1 tablespoon of the oil and add the onions to the pan and cook until soft. Add the garlic and cook for 2 minutes. Add the poblano, habanero, thai bird and jalepeno peppers and cook until soft, about 5 minutes. Add the chipotle puree, ancho powder, pasilla powder, cascabel and New Mexican chile powders and cook and additional 2 minutes. Add the chicken stock and tomatoes and bring to a boil and boil for 15-20 minutes, or until all vegetables are tender. Puree with an immersion blender. Add the beef mixture back to the to the pan, reduce heat to medium, cover the pan, and simmer for 1 hour. Remove from heat, add the maple syrup and adjust seasonings.

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# Toasted Cumin Crema

Amount	Measure	Ingredient - Preparation Method
1	tablespoon	cumin seed
1	cup	mexican crema or creme fraiche
		salt and pepper

Toast cumin. Place in a small bowl. Stir in the crema and season with salt and pepper.