

Slow Cooker Beef Chili

Servings : 6

| Amount | Measure | Ingredient - Preparation Method |
|--------|-------------|--|
| 2 | | guajilo chiles |
| 1 | | dried ancho pepper |
| 1 | | dried pasilla pepper |
| 3 | cups | chicken broth |
| 2 | tablespoons | olive oil |
| 1 | pound | boneless beef chuck - 1/2" cubes |
| 1/2 | pound | boneless beef short ribs - 1/2" cubes |
| 1/2 | pound | brisket - 1/2" cubes |
| | | kosher salt |
| | | freshly ground black pepper |
| 2 | | yellow onion - finely chopped |
| 6 | cloves | garlic - finely chopped |
| 1 | tablespoon | ground cumin |
| 2 | teaspoons | dried oregano |
| 1 | | chipotle chile canned in adobo - finely chopped |
| 12 | ounces | lager |
| | | sour cream, shredded cheese, chopped red onion, cilantro for garnish |

Toast chiles in a medium, dry skillet over med-high heat, turning occasionally and pressing down until darkened and beginning to soften, about 3 minutes. Transfer to a heatproof bowl and cover with 2 cups boiling water; let sit 30 minutes. Drain; discard seeds and stems. Puree chiles and broth in a blender until smooth, about 1 minute and set aside.

Heat 1 tbspn oil in a large, heavy pot over med-high heat. Season chuck, ribs and brisket with salt and pepper. Cook until browned all over, about 5 minutes. Cook until liquid had evaporated, 8-10 minutes more. Transfer beef to a plate.

Heat 1 tbspn oil in same pot, then add onins and garlic; season with salt and pepper. Cook, stirring often, until onions are softened, 6-8 minutes. Scrape up brown bits. Add cumin, oregano and chipotle and cook, stirring constantly, 1 minute.

Transfer to a 4-6 quart slow cooker. Add lager, beef, chile puree, season with salt and pepper, and stir to combine. Cover and cook until meat is very tender, 7-8 hours on low or 4-5 hours on high. If too thin, simmer.

Taste and season. Serve with garnish.