

Texas Beef Brisket Chili

Servings : 8

Amount	Measure	Ingredient - Preparation Method
6	large	dried ancho chiles
6	ounces	bacon - diced
1 1/4	pounds	onion - chopped
5	pounds	first-cut beef brisket - 2.5-3" cubes
		coarse kosher salt
6	large	garlic clove - peeled
2	tablespoons	chile powder
2	teaspoons	cumin seed
1	teaspoon	dried oregano
1	teaspoon	ground coriander
1 1/2	teaspoons	coarse kosher salt
15	ounces	fire-roasted diced tomatoes with green chiles
12	ounces	mexican beer
7	ounces	diced roasted green chiles
1/2	cup	finely chopped cilantro stems
4	cups	peeled butternut squash - 1.5-2" chunks

Place chiles in medium bowl. Pour boiling water to cover. Soak until chiles soften, at least 30 minutes and up to 4 hours.

Preheat oven to 350. Saute bacon in a heavy, large, oven-proof pot over med-high heat until beginning to brown. Add onions. Reduce heat to medium; cover and cook until tender, about 5 minutes. Sprinkle beef all over with salt and pepper. Add to pot; stir to coat. Set aside.

Drain chiles, reserving liquid. Place chiles in blender. Add 1 cup soaking liquid, garlic, chile powder, cumin seeds, oregano, coriander, and 1.5 tspns coarse salt; blend to puree, adding more liquid by 1/4 cupfuls if very thick. Pour puree over brisket in pot. Add tomatoes with juices, beer, green chiles, and cilantro stems. Stir to coat.

Bring chile to simmer. Cover and place in oven. Cook 2 hours. Uncover and cook until beef is almost tender, about 1 hour. Add squash; stir to coat. Roast uncovered until beef and squash are tender, adding more liquid if needed to keep meat covered, about 45 minuyes longer. Season with salt and pepper.