

Texas Style Cocoa Chili

Servings : 5

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	McCormick Cocoa Chile Blend
1	teaspoon	garlic powder
1	teaspoon	mexican oregano
1/2	teaspoon	ground cumin
1/2	teaspoon	salt
3	tablespoons	oil
2	pounds	boneless beef chuck - 1" cubes
1	cup	onion - chopped
3/4	cup	water
14 1/2	ounces	beef broth
6	ounces	tomato paste

Mix first 5 ingredients in a small bowl; set aside.

Heat 1 tablespoon of the oil in large skillet on medium-high heat. Add 1/2 the beef, brown on all sides. Repeat with remaining beef, adding additional oil as needed. Remove beef and set aside.

Heat remaining oil in same skillet on medium heat. Add onion and cook for 3 minutes. Add water, stir to loosen bits in bottom of skillet.

Stir in beef, broth, tomato paste and spice blend. Bring to boil. Reduce heat to low. Simmer, uncovered, for 1.5 hours or until beef is tender, stirring occasionally.