



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Chili Con Carne –

- 2 ½ lbs. beef stew meat or beef chuck, cut into 1-inch cubes**
- 2 ½ lbs. pork stew meat or shoulder, cut into 1-inch cubes**
- 1 tbl. Kosher salt**
- Freshly ground black pepper**
- 1/3 to ½ cup of corn oil**
- 2 large Spanish onions, chopped**
- 1 jalapeno pepper, minced (remove seeds if you want less heat)**
- 10 large cloves garlic, minced**
- 1/3 cup of chili powder, plus 2 tbl.**
- 1 tbl. ground cumin**
- 2 tsp. dried oregano**
- 1 (15 oz.) can diced tomatoes**
- 5 cups low-sodium chicken broth**
- 2 (15 ½ oz.) cans pinto or kidney beans, drained and rinsed**

1. Pat the meat dry with a paper towel and season with the salt and pepper. Heat 2 tbl. of the oil in a large stew pot or Dutch oven over medium-high heat. Sear the meat, in small batches, until well browned, adding more oil to the pan as needed. Transfer meat to a bowl and reserve.

2. Discard all but 2 tbl. of the oil from the pan. Saute the onions and jalapeno over medium heat for 10 minutes, scraping up the browned bits with a wooden spoon from the bottom of the pan. Add the garlic and sauté for 2 minutes more. Stir in the 1/3 cup chili powder, cumin and oregano and cook for 2 minutes. Add the canned, diced tomatoes and stir in 4 cups of the stock. Add the meat and any accumulated juices back to the pot. Bring to a gentle simmer. Season the chili with the salt and pepper, cover, and cook for 30 minutes.

3. In a food processor or blender puree half of the beans with the remaining 1 cup of stock. Add the bean mixture to the chili along with the whole beans. Let simmer, uncovered, 1 hour more or until the meat is tender. Stir in the remaining 2 tbl. chili powder and season to taste with salt and pepper.

Credit: Food Network Kitchens