

Fancy Chili



James May's "fancy chili" from 'Oh Cook' season one

Ingredients

- 1 red onion
- 3+ cloves garlic
- 1 lb flank steak
- 2 tbsp paprika
- 1 tbsp celery salt
- 1 tbsp cayenne
- 2-3 tbsp tomato puree
- 1 ancho chili
- 1 scotch bonnet (or sprinkle of smoked ghost chili)
- 1 can of tomatoes
- 1 cup of beef stock
- 1 can red kidney beans, chickpeas, & cannellini beans

Directions

1. Heat a large oven-proof pan on medium-high

Fancy Chili (cont.)

2. Fry off onion & garlic
3. Add dried spices and fry for 1-2 mins
4. Add beef and fry until brown
5. Add tomato puree, beans, and fresh chilis and fry for 1-2 mins
6. Add the tomatoes and beef stock and cook for 5 mins before tasting/seasoning
7. Either simmer on low or bake at 300°F/150°C for 5 hours checking every ~30 mins adding water as needed

