

## *Texas Chili*

2 oz.	<i>Dried, whole chilis (New Mexico, Guajillo, Pastilla, etc).</i>
1 ½ t.	<i>Ground cumin.</i>
½ t.	<i>Black pepper.</i>
	<i>Salt.</i>
5 T.	<i>Lard, vegetable oil, or tallow.</i>
2 lbs	<i>Chuck, trimmed cut into ¾ inch cubes.</i>
1/3 c.	<i>Onion, diced.</i>
3 c℥s.	<i>Garlic, diced.</i>
2 c.	<i>Beef stock.</i>
2 ¼ c.	<i>Water.</i>
2 T.	<i>Masa harina.</i>
1+ T.	<i>Brown sugar.</i>
1 ½+ T.	<i>White vinegar.</i>

- *Toast the chilies in a cast iron skillet over medium low heat until fragrant but not burnt (2 to 3 minutes per side).*
- *Place chilies in a bowl and cover with hot water and soak until soft (15 to 45 minutes). Turn occasionally.*
- *Drain the chilies. Cut the chilies in half and remove the seeds.*
- *Puree chilies, cumin, ¼ c. water, 1 T. salt, and black pepper until smooth.*
- *Brown beef in batches and transfer to a bowl.*
- *Soften onions and garlic in the same pan you browned the beef in.*
- *Deglaze with beef stock.*
- *Add water and whisk in masa harina.*
- *Add chili paste from blender and beef (and any beef juices that collected in the bottom of the bowl).*
- *Simmer, stirring occasionally, until sauce is reduced to 1½ to 2 cups and the beef is soft (~2 hrs.).*
- *Stir in brown sugar and vinegar.*
- *Add salt to taste.*
- *Simmer for 10 more minutes to blend flavors.*
- *Remove from heat and let sit for 30 minutes (NOTE: This allows the meat to absorb the sauce.)*
- *Adjust consistency and flavor, adding water, vinegar, salt, and/or brown sugar to taste.*
- *Serve reheated with sour cream and lime.*