Game Day Chili

Ingredients

- 8 clove garlic cloves
- 6 ancho chilis
- 10 arbol chile
- 1 tsp black pepper
- 1/2 tsp cumin
- 1 tsp salt
- 1 tsp olive oil
- 1 lb pork cut into 1/2 inch cubes
- 1 lb beef, cut into 1/2 inch cubes
- 1 onion diced
- 2 can 15 oz. beef broth
- 1 can 15 oz. tomatoes dices
- 1 can 15 oz kidney beans
- 2 tbsp flour



Summary

Yield: 4
Prep Time: 5 minutes
Category: Chili
Cuisine: American

Instructions

Roast the garlic, it can either be done directly on dry pan or covered in oil at low heat. Remove the stems and seeds (unless you want it hotter). Cover dried chilies in water and bring to boil, let sit for 15 minutes. Put ground spices along with garlic and drained chilies in food processor. Add in a little of the beef broth and puree until smooth. Season with salt. Set aside.

Saute onions over medium heat until cooked. Add meats and cook until browned; drain off most of the fat. Add the seasoning base and tomatoes and add enough broth to cover everything. Bring everything to a boil then partially cover and simmer about an hour. Add beans about midway through and add more broth if needed. A few minutes before done, mix the flour with a little water and stir into chili and continue to simmer.