

"The" Chili Recipe (v. 1.2)

...by Russ Kerlin

4-5 lbs stew beef, cut into 1/2 to 1 in. cubes (any cut of beef will do)
2 large green bell peppers, diced
5-6 stalks celery, sliced thick
2 large Spanish onions, coarsely chopped
3 tablespoons fresh cilantro, minced
4 chipotle peppers, minced
4 large, mild chile peppers*, skinned, seeded & chopped
2-28 oz. cans diced tomatoes, drained
8 cloves garlic, crushed or minced

*e.g., Ancho, Anaheim, Pablano, etc.

Seasoning Mix:

1-15 oz. can tomato sauce
1 can beef broth
2 Tablespoons Worcestershire sauce
1/2 Tablespoon [Kitchen Bouquet](#)
6-8 Tablespoons chili powder (or to taste)
1 Tablespoon salt
1 teaspoon black pepper
1 Tablespoon sugar
2 Tablespoons ground cumin
1 teaspoon dried marjoram leaves
1 Tablespoon dried Mexican oregano leaves
2 Tablespoons masa harina
3 Tablespoons tapioca thickener

Preheat oven to 250 F. Place beef, peppers and other vegetables in Dutch oven or enameled roasting pan, and mix together (do not brown meat). Thoroughly blend seasoning mix ingredients together in a bowl (mixer or blender recommended). Pour Seasoning Mix over ingredients in Dutch oven/roasting pan. Mix well. Cover and place pan in oven. Cook for 5 to 6 hours or until beef is tender and sauce has thickened. Serve with your favorite chili condiments, such as pinto beans, pasta (macaroni or spaghetti), shredded cheese (Monterey Jack), fresh chopped red onions, sliced jalapeño peppers, hearty homemade bread, oyster crackers and assorted hot sauces.

Serves 12