AMERICAN (TEXAS)

# Texas Chili con Carne

| COMPLEXITY | SERVES | PREP | COOK | TECHNIQUE | CUT |
|---|---|---|---|---|---|
| **Involved** | **6** | **30 min** | **3 hr** | **Simmer** | **Blade & cross rib roast** |

## Ingredients

- 1.4 kg (3 lb) blade or cross rib roast, cut into 2 cm (¾ in) cubes
- 2 tsp salt, plus more to taste
- 3 tbsp beef dripping, lard or vegetable oil
- 2 onions, finely chopped
- 5 cloves garlic, minced
- 4 dried ancho chillies, stemmed and seeded
- 3 dried guajillo chillies, stemmed and seeded
- 2 dried chiles de árbol (optional)
- 500 ml (2 cups) hot beef stock
- 2 tbsp ground cumin
- 1 tbsp dried oregano
- 1 tbsp smoked paprika
- 2 tbsp tomato paste
- 350 ml (1½ cups) lager or water
- 2 tbsp masa harina (or 1 tbsp cornmeal)
- 1 tbsp cider vinegar
- Sour cream, shredded cheese and raw onion, to serve (no beans)

## Steps

1. Toast the dried chillies in a dry pan over medium heat for 1 to 2 minutes per side until fragrant, then soak them in the hot stock for 20 minutes. Blend until smooth.
2. Season the beef with the salt. Heat 1 tbsp fat in a heavy pot over medium-high heat and sear the beef in three or four small batches until browned, about 4 minutes per batch. Set aside.
3. Lower the heat to medium and add the remaining fat and the onions. Cook for 8 minutes until soft. Add the garlic, cumin, oregano, paprika and tomato paste and stir for 1 minute.
4. Add the chilli purée and the beer, scraping the bottom of the pot, then return the beef.
5. Bring to a bare bubble, cover partly, and simmer over low heat for 2 to 2½ hours, stirring every 30 minutes, until the beef is tender and the chilli is dark red.
6. Whisk the masa harina with 3 tbsp warm water and stir it in. Simmer uncovered for 15 minutes until thick, glossy and slightly oily on top.
7. Stir in the vinegar and taste for salt. Serve in bowls with the toppings.

## Notes

- **No beans:** classic Texas chili omits them; add a can of pinto beans only if you prefer.
- **Make ahead:** chili improves after a night in the fridge. Keeps 3 to 4 days and freezes for 3 months in portions; reheat until steaming hot.
- **Heat:** the anchos and guajillos are mild; add more árbol chillies for fire.
- **Slow cooker:** do steps 1 to 4 in a pot, then cook on low for 8 hours or high for 4 to 5. Stir in the masa for the last 30 minutes, uncovered on high.

- **Twist:** for a non-traditional twist, stir in a square of dark chocolate or 1 tsp instant coffee at the end for mole-like depth.
- **Pair with:** saltines or cornbread and pickled jalapeños.