

Texas (Modified) Six Pack Chili

Note this recipe takes hours to make and is also fairly expensive, so make sure the weather is going to be at least cool and your guests can enjoy it at a leisurely pace, like during a football game. This chili is generally served buffet style, right from the crockpot. The accompaniments listed at bottom are always placed in bowls next to the crockpot so folks can add the ones they want to use. In the chili cookoffs I have entered, this dish is generally the only crockpot that is empty at evening's end. (As of 2020, It has won six times in three states.) Encourage guests to add their favorite accompaniments, especially some Fritos on top as they add a nice "crunch" to the chili.

Ingredients:

2 – 1 pound or so beef bottom round slabs (steaks) (top round is OK, but not quite as tender)

1 pound ground chuck

1 pound ground pork

3 small cans (12 oz) fire roasted diced green chilies

2 bottles of Dos Equis dark, Modelo beer or another dark beer you fancy.

2 large sweet onions diced into small pieces (Vidalia if you can get them)

1 good size red pepper (very firm, remove all white parts and seeds and dice into very small pieces)

½ cup of catsup (Hunts)

½ small can chipotle peppers in adobo sauce (Goya or La Costina)

½ 15 oz can fire roasted diced tomatoes without juices (Hunts, or Muir Glen, NOT Ro-Tel)

7 tablespoons of chili powder (Gephardt's is best, but must be ordered online.)

6-8 cloves garlic finely chopped

1 large jalapeno chopped into very small pieces (Remove seeds to lessen heat if you're a wimp)

1 tablespoon salt

2 tablespoons brown sugar (light or dark)

1 tablespoon good balsamic vinaigrette

1 tablespoon paprika or smoked paprika

1 ½ tablespoons oregano (preferably Mexican)

2 tablespoons of pepper (white pepper is better if you have it)

¼ cup of very fine corn meal (as fine as white flour (Masa Harina brand is best and is at Walmart)

ENTIRELY OPTIONAL 1 small can of dark kidney beans (fully drained) Note: real Texas Chili would never contain any beans, but this recipe uses just enough of them to add texture and a bit of flavor.

Accompaniments: regular size Fritos (slightly crushed), shredded sharp cheddar cheese, sour cream, diced scallions or finely chopped yellow onion, (optional: sliced jalapenos).

Preparation:

1. Add a small amount of veg oil to Dutch oven or large pan and bring to temp. Add three tablespoons of chili powder along with ground beef and pork and stir until completely browned (do not burn). Remove meat from pan and pour off just a bit of the fat. Then add one additional tablespoon of chili powder to same pan and just sear both sides of bottom round slabs. Remove slabs and dice into ½" pieces and then add back to pan along with the other browned meat. Add both bottles of beer along with the rest of the chili powder, oregano, cumin, paprika and get it to boil. Then reduce heat and simmer for an hour.
2. In another frying pan add oil and butter and all onion and cook until just caramelized. Then add diced garlic and cook one more minute. Now add this to chili from other pan to a preheated crock pot along with along with chipotles, jalapeno, green chilies, red bell pepper, catsup, beans and tomatoes. Simmer another 2-3 hours with lid off.
3. Add brown sugar, salt, pepper and balsamic vinaigrette and stir for a minute or so to mix. Simmer for another fifteen or so minutes.
4. Just before serving mix together equal amounts of corn meal and water until it turns into a thin paste. Add this mixture slowly to chili while stirring constantly until chili thickens a bit. You may only need half of the mixture...you don't want the chili too thick.
5. Serve chili along with Fritos, sour cream, sharp cheddar cheese and chopped scallions or diced raw onions and plenty of your favorite beer.
6. ENJOY!!!

Final note: The competition is getting tougher so this year, 2021, I am going to substitute smoked brisket in lieu of the round steak...and maybe a few other surprises!