

Five-Alarm Chili

2 ounces (4-6) dried ancho chilies, stemmed, seeded, and cut into 1-inch pieces
3 ½ cups water
1 (28-ounce) can whole peeled tomatoes
¾ cup crushed corn tortilla chips
¼ cup canned chipotle chili in adobo sauce plus 2 teaspoons adobo sauce

Combine anchos and 1 ½ cups water in bowl and microwave until softened, about 3 minutes. Drain and discard liquid. Process anchos, tomatoes and their juice, remaining 2 cups water, tortilla chips, chipotle, and adobo sauce in blender until smooth, about 1 minute; set aside.

2 pounds 85 percent ground beef
1 teaspoon salt
½ teaspoon pepper
2 teaspoons vegetable oil

Heat oil in Dutch oven over medium-high heat until just smoking. Add beef, 1 teaspoon salt, and ½ teaspoon pepper and cook, breaking up pieces with spoon, until all liquid has evaporated and meat begins to sizzle, 10 to 15 minutes. Drain in colander and set aside.

4 teaspoons vegetable oil
2 pounds onions, chopped fine
2 jalapeno chilies, stemmed, seeds reserved, and minced
6 cloves garlic, minced
2 tablespoons ground cumin
2 tablespoons chili powder
1 tablespoon dried oregano
2 teaspoons ground coriander
2 teaspoons sugar
1 teaspoon cayenne pepper
1 ½ cups beer
3 (15-ounce) cans pinto beans, rinsed

Heat oil in now-empty Dutch oven over medium-high heat until simmering. Add onions, jalapenos and seeds and cook until onions are lightly browned, about 5 minutes. Stir in garlic, cumin, chili powder, oregano, coriander, sugar, and cayenne and cook until fragrant, about 30 seconds. Pour in beer and bring to a simmer. Stir in beans, reserved chile-tomato mixture, and reserved cooked beef and return to simmer. Cover, reduce heat to low, and cook, stirring occasionally, until thickened, 50 to 60 minutes. Season with salt to taste. Serve.

I added 10 ounces of grilled steak, chopped in pieces with the cooked beef. Because it needed a little thinning, I stirred in about ½ cup vegetable juice at the end. This is an ATK recipe.