

## **Chef Terri Dien's Smoked Chili Recipe**

Makes 1 gallon

*\* This recipe was developed for the South San Francisco Parks and Recreation Department Chili Cook-off.*

6 each dried ancho and chipotle chiles, seeded and torn into pieces  
3 each dried Guajillo, California and Negro chiles, seeded and torn into pieces  
1 ½ quarts beef broth, divided  
12 cloves garlic, peeled and minced  
2 tablespoons liquid smoke (optional)  
3 star anises, broken into small pieces  
3 teaspoons cumin seeds  
3 teaspoons coriander  
3 teaspoons fennel seeds  
3 whole cloves  
3 ounces Mexican Chocolate, roughly chopped  
1 tablespoon ground cinnamon  
1 tablespoon cocoa powder  
6 tablespoons vegetable oil  
Kosher salt  
Freshly ground black pepper  
3 pounds stew meat, sliverskin trimmed off  
1 pound ground beef  
2 onions, diced  
1 small can tomato paste  
1 28-ounce can crushed tomatoes  
2 small cans tomato sauce  
¼ cup apple cider vinegar  
¼ cup bourbon  
½ cup masa, to thicken if needed

### **Special Equipment:**

Large-capacity electric skillet  
Blender  
Spice grinder  
Meat thermometer  
Can opener  
Tasting spoons

Heat the skillet on medium-high and toast the peppers until they are warm, pliable and slightly charred. Use tongs to turn them over to heat them on both sides. Transfer to a clean plate to cool. When cool, blend the peppers with 1 cup of beef stock, smashed garlic cloves and liquid smoke (if using). Set aside.

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Keep the skillet on medium-high and toast the anise, cumin, coriander, fennel and cloves. Toast until the seeds begin to pop and the spices begin to smell fragrant. Transfer to a plate and set aside to cool. When the spices are cool, grind them up in a spice grinder. Mix together the spices with the cinnamon, cocoa powder and chopped chocolate. Set aside.

Heat up 2 tablespoons of vegetable oil in the skillet. Season the beef liberally with salt and pepper all over. Brown the beef in the skillet with the vegetable oil. When all of the sides are deeply browned, transfer the beef to a clean bowl. When the beef is cool enough, roughly chop the pieces to ¼-inch size. Set aside.

Keep the skillet at medium-high. Add two more tablespoons of oil and sauté the onions until they are translucent, about 5 minutes. Season with salt and pepper. Add the ground spice mixture and stir until the chocolate is melted. Add the tomato paste to the skillet and stir until everything is mixed. Add the crushed tomatoes, tomato sauce, and 1 cup of the chile pepper puree. Stir until everything is combined.

Add the chopped beef, vinegar and the remaining stock to the mixture and stir to combine. Cover and simmer for 2 ½ to 3 hours on low heat, stirring occasionally. The stew meat should be very tender. Add the bourbon and stir together, simmer for 20 minutes more. Taste and adjust the seasoning with more salt, pepper and vinegar if necessary. Stir in the masa, a tablespoon at a time until desired thickness.

Serve immediately, or for best flavor, allow the chili to cool and refrigerate overnight in a sealed container. Reheat and serve with garnishes such as sliced scallions, chopped cilantro, diced tomatoes, diced avocado, shredded cheeses, sour cream, Saltine crackers or tortilla chips.