

CHILI CHALLENGE

RECIPE

CHEF JAKE PETERSON

4 green bell peppers, diced
2 spanish onions, diced
1/4 cup chopped garlic
5 guajillo peppers, soaked for 10 min and then charred on grill or pan, remove seeds and chop
3lb. brisket, cut into large cubes
2 tablespoon tomato paste
2 cups red wine
5 cans crushed tomatoes
1 tablespoon chilli powder
1/4 teaspoon cayanne pepper
2 cups louisiana hotsauce
2 cans black beans
3 cups water

Season meat with salt and pepper. Sear on all sides in a large pot or dutch oven. When meat is golden brown take out and set aside. Add peppers, onions and garlic and sweat for 5 minutes. Add the spices and toast with the vegetables for 2 min. Add tomato paste, cook 2 min, add red wine and reduce till nearly dry. Add crushed tomatoes, guajillo peppers, hot sauce, water and put the meat back in. Bring chili to a simmer and cook for 5 hours. The last 20 min of cooking add black beans. Chili is ready when meat is tender and sauce is thick. Adjust season if necessary.