

# CHILI CHALLENGE

## RECIPE

### CHEF TODD STEIN

4oz. new mexico dried chilis, stems removed and seeded  
2oz. ancho chili's, stem removed and seeded  
3oz. pasilla chili's, stem removed and seeded  
3qt. chicken stock or canned chicken broth, low sodium  
1.5qt. medium diced onion, 3/8" x 3/8"  
2 cups canned diced green chili's, drain liquid, then measure  
13 cups canned black beans, liquid drained  
2.5oz. dried ancho chili powder  
2.5oz. dried chipotle chile powder  
5oz. fresh ground dried cumin

5oz. dried ground coriander seeds  
3oz. dried oregano  
5lb. boneless beef short rib, whole pieces  
1/2 cup soy sauce  
2 tablespoons tomato paste  
1/2 cup unsweetened dark chocolate  
4 cans crushed tomatoes, 28 oz. per can  
kosher salt and ground black pepper  
4 tablespoons vegetable oil for searing ribs  
4 tablespoons vegetable oil for making chili  
3/4 cup apple cider vinegar

#### For Short Rib:

Toast chili's on a plate for 20 seconds in the microwave. Remove from microwave and place in large mixing bowl, cover with boiling water and wrap with plastic wrap to seal in the heat for 30 min. After 30 min, place chili's, ancho powder, chipotle powder, chocolate, soy sauce, 1/2 of the cumin, and 1/2 of the coriander, as well as all of the dried oregano in a blender. Add some of the water from the chili bowl and puree until a smooth paste is formed. Remove from the blender, and pour into a bowl or container, immediately chill over an ice bath.

When chilled rub 1/2 of marinade into the short ribs, and place in zip lock bags. Refrigerate for min 24 hours, reserve remaining marinade

Remove short ribs from bag and season all sides with salt and pepper. In a Dutch oven add vegetable oil and heat until smoking. Add 1/2 of the short ribs and brown well on all sides. Repeat process if necessary until all short ribs are seared, reduce heat if meat begins to burn. Transfer the ribs to a plate or baking sheet. Allow the ribs to cool to room temperature. Cut short ribs into 1/2 inch pieces.

In Dutch oven or large pot heat vegetable oil over high heat until shimmering, add the onions and cook, stirring often, but don't brown, approx. 6-8 min. Add the garlic, and the remaining chili marinade, cook while stirring for 3 minutes, add the tomato paste and cook for 2 more minutes. Add the chicken stock and the diced beef, bring to a simmer and cook for about 2 hours, until meat starts to become chewable. Add canned, crushed tomato, vinegar, and cook about another hour until meat is soft and cooked thru. Add canned beans, and canned green chili's, taste for seasoning, and add more salt and pepper if necessary. You can add more cumin or dried chili powder if you like as well.

You can server right away or best to cool down and serve the next day. It will last one week in a sealed container, garnish as you like with sour cream, cilantro, cheese, rice, etc.