

Texas Style Chili ... Fran McGlinn ... 2025

Ingredients:

- 2 lbs beef chuck or brisket, cut into 1-inch cubes
- 2 tbsp vegetable oil
- 1 large onion, finely chopped
- 4 garlic cloves, minced
- 3 tbsp chili powder
- 2 tsp ground cumin
- 1 tsp smoked paprika
- 1 tsp dried oregano
- 1/2 tsp cayenne pepper (optional, for extra heat)
- 3 dried ancho chiles, seeded and rehydrated (save the soaking water)
- 3 cups beef stock
- 1 tbsp apple cider vinegar
- 1 tbsp masa harina (corn flour) for thickening
- Salt and freshly ground black pepper, to taste

Optional toppings:

- Diced onions
- Shredded cheese
- Sour cream
- Sliced jalapeños
- Fresh cilantro

Instructions:

1. Prepare the Chiles:

Place the dried ancho chiles in hot water to rehydrate for 10 minutes. Once softened, blend the chiles with a small amount of the soaking water to form a smooth paste. Set aside.

2. Sear the Beef:

Heat the vegetable oil in a large Dutch oven or heavy pot over medium-high heat. Season the beef cubes with salt and pepper, then sear them in batches until browned on all sides. Remove and set aside.

3. **Sauté the Aromatics:**

In the same pot, lower the heat to medium and add the chopped onions. Sauté until translucent, about 5 minutes. Stir in the garlic and cook for an additional minute.

4. **Add the Spices:**

Mix in the chili powder, cumin, smoked paprika, oregano, and cayenne (if using). Cook the spices for 1-2 minutes to release their aroma.

5. **Build the Chili:**

Return the beef to the pot and add the blended ancho chile paste, beef stock, and apple cider vinegar. Stir well to combine.

6. **Simmer:**

Bring the chili to a boil, then reduce the heat to low. Cover and simmer for 1.5 to 2 hours, stirring occasionally, until the beef is tender and the flavors meld together.

7. **Thicken:**

If desired, whisk the masa harina with a small amount of water to create a slurry. Stir it into the chili and cook for another 10 minutes to thicken.

8. **Serve:**

Ladle the chili into bowls and top with your favorite garnishes, such as diced onions, shredded cheese, or sour cream. Serve hot with cornbread or tortilla chips.

Enjoy a bowl of this rich, flavorful Texas classic