

TEXAS RED BEEF CHILI WITH LAGER BEER



4 lbs boneless beef chuck roast,
cut into 1/2-inch chunks
2 tsp cumin powder
2 tbs Spanish smoked paprika
3 tsp dried oregano
1/4 cup pure ancho chile powder
Salt and freshly ground pepper
3 tbs olive oil
1 large yellow onion, chopped
1 jalapeño chile, seeded and minced
1 large red bell pepper, seeded
and chopped
4 cloves garlic, minced
1 cup lager beer
1 1/2 cup beef broth



- Turn all knobs to “OFF” then turn on the gas supply. Depress the igniter button for the burners and immediately push and turn the burner control knob counter-clockwise to the “HI” position and wait for the burners to light. Light both burners.
- In a large, heavy cast-iron pot, heat 2 tablespoons of the oil.
- Season the beef with salt and pepper.
- Working in batches, sear the beef until browned, about 5 minutes. Transfer to a plate.
- Add the remaining 1 tablespoon oil to the pot.
- Add the onion, jalapeño, bell pepper, and garlic.
- Reduce the heat on both burners to medium.
- Cover and cook, stirring occasionally, until the onion softens, about 5 minutes.
- Mix cumin, chile powder, paprika, and oregano in a bowl.
- Add the spice mixture to the chili, and stir well for 30 seconds.
- Stir in the beer and broth.
- Return the beef to the pot, cover, and reduce the heat to low.
- Simmer until the beef is fork-tender, 1 1/2 to 2 hours.
- Remove the chili from the heat and let stand for 5 minutes.
- Skim any fat from the surface.
- Bring the chili to a simmer over medium heat.
- Season with salt and pepper.
- Spoon the chili into bowls and serve, garnished with cheese and sour cream, if you like.