

HAMBURGER CHILI #2

F EASY

Last Modified: 03/10/2015

PREP: 15 Min
COOK: 1 Hr 20 Min
STOVETOP

MEXICAN

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Pounds	Ground Chuck (85 / 15)	Drained
2	Tbsp	Water	
1 1/2	Tbsp	Sea Salt	
3/4	Tsp	Baking Soda	
1	Recipe	Seasoning - Mexican - Chili Powder	
1	14 1/2 Oz	Can Whole Peeled Tomatoes & Juice (Hunts)	
1	Large	White Onion	Chopped
3	Cloves	Garlic	Minced
1	Tsp	Chipotle Paste (Xiqueno)	
2	Cups	Water	
1	15 Oz	Can Pinto Beans & Juice	
2	Tsp	Granulated Sugar	

OPTIONAL GARNISHES

		Sharp Cheddar Cheese	Shredded
		White Onion	Fine Dice
		Tortilla Chips	
		Lime Wedges	

PREPARATION

FACTOID	An excellent, QUICK recipe for a to die for Hamburger Chile
TOOLS	1) Dutch Oven & Lid 2) Food Processor 3) Large Mixing Bowl
PREP	DISH 1) Mince the Garlic Cloves and set them aside. 2) Preheat the oven to 275 degrees with a rack in the lower third.
1	Place the Water, Salt and Baking Soda in a large mixing bowl. Whisk until the Salt has
2	Add in the Ground Chuck and mix by hand until the Baking Soda mixture is completely incorporated. Let the Meat sit on the counter for 20 minutes IMPORTANT.
3	Add the Peeled Tomatoes & Juice into the food processor and process until smooth, about 30 seconds.
4	In the Dutch Oven over medium high heat, add in the Vegetable Oil and heat until it shimmers. Add in the Onions and cook until they are translucent, about 5 minutes. Add in the Garlic and cook until fragrant, about 1 minute more.
5	Add in the Ground Chuck all at once. Cook while breaking it up until it's nicely browned, about 12 to 14 minutes.
6	There should now be some fat rendered in the bottom of the pan. Add in the Chili Powder Seasoning mixture and Chipotle Paste, stir until its fully incorporated and the Oil has disappeared, about 3 minutes..

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7	Add in the Water, Sugar and Pinto Beans and Juice. Add in the processed Tomatoes. Stir until the mixture comes to a simmer.
8	Cover and place it in a 275 degree preheated oven for 2 hours
9	Allow the Chile to set uncovered on the counter for 10 minutes. There WILL be a thin layer of fat floating on the surface. Do NOT skim it off. Stir the fat back in just before ladling the Chile into serving bowls.
SERVE	Ladle the Chili into bowls and serve while hot.