

# *beef*

## chili

5 Tbs. vegetable oil

3 lb. ground beef chuck

3 yellow onions, chopped

8 garlic cloves, minced

1 jalapeño chili, seeded, minced

½ cup chili powder

2 Tbs. ground cumin

1 Tbs. ground oregano

2 tsp. ground coriander

1½ cups lager-style beer

2½ cups beef broth

More 1 can (28 oz.) crushed tomatoes

1 can (15 oz.) kidney beans

1 can (15 oz.) pinto beans

3 Tbs. masa harina

Salt, to taste

In a soup pot over medium-high heat, warm 1 Tbs. oil. Add half the beef; cook, stirring, until browned, 5–7 min. Transfer to a colander and repeat with 1 Tbs. oil and remaining beef. Add remaining 3 Tbs. oil to pot along with onions; sauté, stirring, until softened, 5–7 min. Stir in garlic, jalapeño, chili powder, cumin, oregano and coriander and cook 1 min. more. Add beef, beer, broth and tomatoes; simmer, stirring, 40–50 min. Add beans and masa harina; cook until thickened, 5–7 min., and season with salt. Serves 8–10.

Adapted from Williams-Sonoma Collection, *Soup*, by Diane Rossen Worthington (Simon & Schuster, 2001).