

beef

chili

5 Tbs. vegetable oil
3 lb. ground beef chuck
3 yellow onions, chopped
8 garlic cloves, minced
1 jalapeño chili, seeded, minced
 $\frac{1}{2}$ cup chili powder
2 Tbs. ground cumin
1 Tbs. ground oregano
2 tsp. ground coriander
 $1\frac{1}{2}$ cups lager-style beer
 $2\frac{1}{2}$ 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).