

# CHUNKY HAMBURGER CHILI

F EASY

Last Modified: 01/27/2014

PREP: 30 Min  
COOK: 2+ Hrs  
STOVETOP & Oven 275

SOUP-CHILI

**MAKES 4 SERVINGS**

QUA	MEASURE	INGREDIENT	PROCESS
2	Pounds	Ground Chuck (85 / 15)	Browned
OR			
2	Pounds	Beef Stew Meat (1/2" Cubes)	Browned
1	Recipe	Seasoning - Mexican - Chili Powder	
1	14 1/2 Oz	Can Whole Peeled Tomatoes (Hunts)	Undrained
1	Tbsp	Vegetable Oil	
1	Large	Yellow Onion	Fine Dice
3	Cloves	Garlic	Minced
1 ~ 2	Tsp	Chipotle Peppers In Adobo Sauce	Chopped
2	Cups	Water	
1	15 1/2 Oz	Can Brooks Mild Red Chili Beans	Undrained
2	Tsp	Granulated Sugar	
2	Tsp	Cider Vinegar (Heinz)	
1	Spritz	Lime Juice	

## BROWNING BRINE

3/4	Tsp	Baking Soda	
2	Tbsp	Water	
1 1/2	Tsp	Table Salt	

## OPTIONAL TOPPINGS

		Red Onion	Minced
		Cheese	Shredded
		Sour Cream (Breakstone)	
		Avocado	Sliced
		Fresh Coriander Leaves (Cilantro)	Chopped

## PREPARATION

<b>FACTOID</b>	The longer this cooks for and the more times you re-heat it, the better it tastes.
<b>CAUTION</b>	We NEED 85/15 Ground Chuck, because all of the rendered fat will be staying in to flavor the Chili. 80/20 will have too much Fat left behind, but, you can spoon off & discard about 1/3 if you can't get 85% lean. You may substitute Beef Cubes in place of the Hamburger.
<b>TOOLS</b>	1) Dutch Oven & Lid. 2) Medium Mixing Bowl. 3) Food Processor OR Blender.
<b>FACTOID</b>	The Browning Brine is a little known "Chefs secret". Hamburger traditionally "browns" into an ugly grey mass because we tend to crowd it too much in the skillet. The Baking Soda Salt Brine allows it to actually brown, no matter how crowded.

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<b>PREP</b>	<b>DISH</b> 1) Finely dice the Yellow Onions and set them aside. 2) Mince the Garlic Cloves and set them aside. 3) Chop the canned Chipotle Peppers and set them aside.
<b>1</b>	In a medium mixing bowl, add in the Browning Brine ingredients and whisk it until completely dissolved. Add in the Ground Chuck and squeezing with your hands, coat the Meat with the Browning Brine. Allow it to marinate at room temperature for 20 minutes.
<b>2</b>	In the still dirty food processor that we used to make the Chili Powder in, add in the Tomatoes and Juice and process them until smooth, about 30 seconds.
<b>3</b>	In a dutch oven over medium high heat, add in the Vegetable Oil and heat until it shimmers. Add in the Onions and heat until they are translucent, about 4 to 6 minutes. Add in the Garlic and cook until aromatic, another minute or so.
<b>4</b>	Add in the Ground Beef. And breaking it up into chunky pieces brown it, about 12 to 14 minutes. Add in the Chili Seasoning and Chipotle Peppers and stir to mix thoroughly. Cook for 2 minutes
<b>5</b>	Stir in the Water, Beans & Sugar and bring it to a simmer. Preheat the oven to 275 degrees with a rack in the bottom.
<b>6</b>	Move the covered dutch oven into the oven and bake it for 2 hours.
<b>7</b>	Remove from the oven and allow it to rest for 10 minutes while uncovered. LEAVE THE FAT ON TOP.
<b>8</b>	Stir in the Vinegar and season to taste with Salt
<b>SERVE</b>	Ladle into bowls and spritz on a little fresh Lime Juice. Serve with optional toppings on the side.