

AREA 51 BLACK BEAN CHILI

AKA "Roswell Road-Kill" -- *It's out of this world... (literally!)*

Ingredients

- 1/4 cup olive oil
- 2 pounds beef, cut into 3/8-inch cubes (trimmed chuck roast works well)
- Salt and freshly ground black pepper
- 1 large red onion, finely diced
- 1 large red bell pepper, finely diced
- 4 cloves garlic, finely chopped
- 3 tablespoons ancho chili powder
- 1 tablespoon pasilla chili powder
- 1 tablespoon ground cumin
- 2 cups Ficklin Old Vine Tinta Port
- 3 cups homemade chicken stock, or canned low-sodium or water
- 1 (16-ounce) can chopped tomatoes, drained and pureed
- 1 tablespoon chipotle pepper puree
- 1 pound bag black beans, rinsed, soaked overnight and drained
- 2 tablespoons fresh lime juice
- 3 tablespoons corn masa

Directions

Heat oil in a large Dutch oven (6 quart) over high heat. Season the beef with salt and pepper, and saute until browned on all sides. Transfer the meat to a plate and remove all but 3 tablespoons of the fat from the pan.

Add the onions to the pan and cook until soft. Add the garlic and cook for 2 minutes. Add the ancho powder, pasilla powder, and cumin and cook an additional 2 minutes. Add the Ficklin Port and cook until completely reduced.

Return the beef to the pot, add the chicken stock, tomatoes, and chipotle puree. Add the beans, and bring to a boil. Reduce the heat to medium-low, cover the pan, and simmer for about 1½ hours.

Mix the masa with a little water to form a paste, and slowly add and stir into chili to thicken, as desired. Continue to simmer for another 30 minutes, or until beans are cooked. Remove from the heat, add the lime juice, and adjust seasonings.

Makes about 4½ quarts.

Chipotle Pepper Puree

Purchase a small can (about 7 or 8 oz. is more than enough) of Chipotle Peppers packed in Adobe sauce. It can usually be found in the ethnic area of the grocery store. Empty the entire can into a small food processor, and blend until it is a smooth puree.