



**Chili Colorado**  
Serves 6-8

We've been seeing versions of Chili Colorado everywhere lately, and had to try making our own! Dried chiles are easy to find in your local grocery store, and once rehydrated, they make the most delectable, intricate sauces. To be sure, this dish delivers on flavor - the hearty, tender bites of beef are bathed in a rich, red sauce. Try it - you'll love it!

***Ingredients:***

5 cups beef broth, divided  
8 dried large red chili peppers (Guajillo, New Mexico, or Ancho),  
stems removed, and seeded  
6 tablespoons olive oil, divided  
1 medium onion, coarsely chopped  
6 cloves garlic, smashed  
1 teaspoon ground cumin  
1/4 teaspoon ancho chile powder  
1 teaspoon dried oregano  
1 tablespoon tomato paste  
2-1/2 pounds beef chuck, cut in 1-inch cubes  
1 tablespoon all-purpose flour  
2 teaspoons kosher salt  
1 teaspoon black pepper  
1 bay leaf

***Serve with:***

Flour tortillas, warmed  
Rice  
Cilantro  
Sliced radishes  
Sliced jalapeño peppers  
Lime wedges

***Directions:***

1. Remove the stem and seeds from the dried chili peppers. In a small saucepan, add the peppers and beef broth and simmer on low for 30 minutes until the peppers have softened completely.

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2. Meanwhile, in a large Dutch oven, sauté the aromatics. Add the onion and garlic to 1 tablespoon of olive oil, and sauté until the onion is translucent. Add the cumin, oregano, and ancho chili powder and let the spices bloom while stirring for two minutes.
3. Once the peppers have rehydrated and the aromatics have been sautéed, blend the sauce together. Carefully add the rehydrated chili peppers and soaking broth to a high-speed blender and blend with the sautéed aromatics and the tomato paste. Blend together until the sauce is smooth.
4. Meanwhile, prepare the beef. Toss the 1-inch cubes of beef with the flour, Kosher salt and pepper. In the large Dutch oven, brown the beef in 2 tablespoons of olive oil until all sides have browned.
5. Add 3 cups of beef broth to the beef, a bay leaf and cover. Simmer on low for 1 hour.
6. Remove the lid, and then add in the red sauce. Simmer on low, uncovered for another 45 minutes, or until the beef is fall-apart tender and the sauce thickened.
7. Serve with flour or corn tortillas, rice, cilantro, radishes, lime wedges, and fresh slices of jalapeño.