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## Ancho Black Bean Beef Chili

Yield: Serves 4-6

Total Time: 60 minutes

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### Ingredients:

- 2 lbs. of Cubed Beef Stew Meat
- 15 New Mexico Mild Chile Pods
- 5 Pasilla Ancho Chile Pods
- 1 Cup of Potatoes
- 2 Corns on the Cob
- 2 Cans of Black Beans
- 2 Tomatoes
- 4-6 Avocados
- 2 pieces of garlic
- 2-4 Tablespoons of Cumin
- 2-4 Tablespoons of Salt or Pink Himalayan Sea Salt
- Cayenne Pepper
- Chipotle Powder
- Thyme
- Olive Oil
- 1 Tablespoon Maple Syrup

- 6-8 Cups of Water

- Kosher Salt

### Equipment Needed:

- Blender
- Colander
- Cutting Board
- Knife
- 1 Boiling Pan
- 1 Pot
- 2 Sauté Pans
- 1 Can Opener
- 1 Ladle
- Measuring Cup
- Measuring Spoon
- Large Glass Bowls/Glass Jar for Storing
- Spatula
- Serving Bowls & Spoons

### Prep:

- Remove the tail/stems off of the Pasilla Ancho Chile and New Mexico Chile Pods and set aside
- Peel the 2 pieces of garlic and set aside
- Remove the husks from the corn on the cob and set corn aside
- Get a can opener and open the 2 cans of black beans and pour into a colander and rinse the beans with cold water and set aside
- Rinse the tomatoes and get a cutting board and slice off ends of the tomatoes and discard the ends, then dice the tomatoes into squares and set aside
- Get a cutting board and cut the avocado in half and remove the pit and slice the avocado into thin slices and set aside
- Get the package of cubed beef stew meat and pour into a bowl and rinse with cold



water

- Get a cutting board and slice the cubed beef stew into smaller cubes and pour a few dashes of Pink Himalayan Sea Salt, a dash or two of cumin, 1 tablespoon of maple syrup and set aside
- Peel four potatoes and slice into cubes and pour into a glass bowl filled with 2 cups of water and a dash or two of kosher salt and set aside

### Directions:

#### *Cubed Beef Stew Meat*

- Get a sauté pan and put on the stove and turn the gas/electric knob to a medium setting
- Get the olive oil and pour 1 tablespoon of olive oil onto the pan
- Pour the cubed beef stew with seasoned salt onto the pan and brown the meat, gently turning over the meat to ensure all sides are seared and cooked through
- After the meat is cooked and seasoned set aside

#### *Pasilla Ancho Chile*

- Place a boiling pot on the stove and turn the gas/electric knob to a low setting and add 4-6 cups of water, 2 pieces of garlic, Pasilla Ancho Chile and New Mexico Mild Chile Pods and boil until the chile has softened
- After the ingredients have boiled, set them aside to cool down
- Once the ingredients have cooled down pour them into a blender, add the 1-2 tablespoons of cumin and 1-2 tablespoons of salt or pink Himalayan sea salt and liquefy (I use a Vitamix blender and start on the low setting then set to high gradually so I could get a nice clean blend, trying to achieve no pulp)
- After the Pasilla Ancho Chile is liquefied set aside

#### *Potatoes*

- Get a sauté pan and put on the stove and turn the gas/electric knob to a medium setting
- Get the olive oil and pour 1 tablespoon of olive oil onto the pan
- Pour the potatoes into the sauté pan and gently mix until golden brown
- Reduce heat to simmer and pour ¼ cup of water into the sauté pan and cover with a tight lid
- Simmer until the potatoes are cooked, about 10-15 minutes and once cooked set aside

#### *Corn*

- Grab a vegetable grilling dish and place on your stovetop and put on the stove and turn the gas/electric knob to a medium setting



- Place the 2 corns on the cobs on the vegetable grill until the corn is crispy grilled then set aside
- Get a cutting board and slice off the grilled corn from the cob and set aside

*End*

- Get a large pot on the stove and turn the gas/electric knob to a low setting
- Pour 4-6 cups of the Pasilla Ancho Chile from the blender into the pot
- Pour the cooked potatoes, corn, and beef stew meat into the pot
- Pour the diced tomatoes, rinsed and drained black beans into the pot
- Add 1 tablespoon of cumin, 1 tablespoon Pink Himalayan Sea Salt and 5-10 dashes of thyme, 5 dashes of chipotle powder, 3 dashes of cayenne pepper to the pot and stir and taste
- Adjust the seasoning to suit your taste buds by gradually adding more spices and cook for 5 minutes
- Get the serving bowls and a ladle and pour the Ancho Black Bean Beef Chili into the bowl and garnish with the sliced avocado

\*\*\*\*\* Season to suit your taste buds\*\*\*\*\*