



## **Chili and Tomato Cornbread**

**Serves 6**

- 1 lbs Stew Meat, Cubed
- 1 Large Bell Pepper, Diced
- 1 Jalapeno Pepper, Diced
- 1 Poblano Pepper, Diced
- 1 Dried Ancho Chile
- 1 Medium Yellow Onion, Diced
- 5 Cloves Garlic, Minced
- 6 Roma Tomatoes, Diced
- 2 Tablespoons Tomato Paste
- 2 Cups Beef Stock
- 2 Tablespoons, Olive Oil
- 1 Teaspoon Ground Cinnamon
- 1 Tablespoon Ground Cumin
- 1 Teaspoon Ground Coriander
- 1 Tablespoon Chili Powder
- 2 Tablespoons Unsweetened Cocoa Powder
- Kosher Salt
- Fresh Ground Black Pepper
- 1 Tablespoon Honey
- 1 Can Each Black Beans and Kidney Beans, Drained and Rinsed

Season the meat with salt and pepper. Next, in a large heavy-bottomed dutch oven, heat the oil. When it shimmers, add the meat and brown in batches to avoid crowding. Brown the meat on all sides. When the meat is browned, remove and place in a bowl while you finish cooking the rest of the meat.

When all of the meat is browned, reduce the heat to medium-low. Add the onions, garlic, and fresh peppers to the pan. Cook the veggies until tender, about 5 minutes. Next, add the tomato paste and stir to combine. Cook stirring often for about 1 minute. Then add the cocoa powder, cinnamon, cumin, coriander, chili powder, and honey, stirring to combine.

Next, add the meat and any juices in the bowl to the dutch oven. Stir until the meat and veggies are combined, and cook for an additional 5 minutes. Add the diced tomatoes and 1/2 cup of the beef stock to the pot. Then use a wooden spoon, scrape the bottom of the pan to remove all of the browned bits. Then add the rest of the beef stock. Turn the heat to medium-high and bring to a boil.

When the liquid is boiling, reduce the heat to low. Add the dried ancho pepper, and partially cover the dutch oven. Simmer for 2 to 3 hours on low heat. The cook time may vary, but you want to cook long enough for the meat to become tender. When the chili is almost done cooking, add the beans and heat through. Season with salt and pepper to taste.

To serve, scoop chili into a bowl and serve with cornbread, sour cream, cheese, cilantro, and rice. Enjoy immediately, although the flavors of the chili deepen after a day or two in the fridge.