

Omali's Red Chili

Ingredients

2 TBS Olive Oil
1 lbs Ground Beef or Stew Meat or
Beef sirloin, (cut into 1-2
inch pieces)
½ lbs Bacon, diced
1 Cup Onion Chopped (Diced)
1 Cup Green Pepper Chopped
(Diced)
2 Jalapeno Peppers Chopped
fine
2 Dried Red Chilies Whole
1 TBS Crushed into paste Fresh
Garlic
2 Cups Chicken Broth
1 Can 28 oz Crushed Tomatoes

Spices

2 Bay Leaves
1 Inch Cinnamon sticks
2 TBS Ground Ancho Chile *
1 TBS Ground Pimiento Chile *
1 tsp Ground Cumin
1 tsp Brown Sugar
1 TBS Dried Oregano
½ Lime – Juice
1 TBS Cilantro Chopped

* If using whole Dried Chiles – grind in
spice grinder 2 Anchos & 1 Pimiento

Garnish

Shredded Cheddar Cheese
Chopped Red Onion

Directions

Heat oil in Heavy Pot (Dutch oven)

Add Diced Bacon and cook over
medium –high till brown and crispy,
remove and set aside to serve as a
topping

(If Using Stew Meat – add the diced
meat and brown and set aside)

Add Onions and cook until just turning
brown.

Add Green Peppers, Jalapeno Peppers &
Dried Whole Red Chilies. Stir scraping
the bottom. Season with salt & pepper,
cook till peppers are soft.

Add Garlic and cook for a minute

Add Ground Beef and cook until brown.
(or add browned stew meat)

Add the following Ingredients

- Chicken Broth
- Crushed Tomatoes
- Bay Leaves
- Cinnamon Stick
- Ancho & Pimiento Chile Blend
- Cumin
- Brown Sugar

Stir all ingredients in Pot and bring to a
boil. Cover with a slight crack and turn
down heat to low and let simmer for 1 ½
to 2 hrs until required consistency &
beef is tender

Finish the CHILI by adding Oregano and
Lime Juice. Correct seasoning.

