

Original Texas Chili Con Carne Recipe

Prep	15 mins
Cook	3 hrs 30 mins
Active	45 mins
Total	3 hrs 45 mins
Serves	6 to 8 servings

Ingredients

- 3 whole sweet dried chiles like costeño, New Mexico, or choricero, stems and seeds removed (0.7 ounces; 19g)
- 2 small hot dried chiles such as arbol, stems and seeds removed
- 3 whole rich, fruity dried chiles like ancho, mulatto, ñegro, or pasilla, stems and seeds removed (1.4 ounces; 40g)
- 1 quart (1L) low-sodium canned or [homemade chicken broth](#), divided
- 2 whole chipotle chiles canned in adobo sauce, plus 2 tablespoons sauce, stems and seeds removed (1.2 ounces; 34g)
- 4 pounds (1.8kg) beef chuck, trimmed of excess gristle and fat, cut into 2-inch cubes
- Kosher salt and freshly ground black pepper
- 2 tablespoons (30ml) vegetable oil
- 1 medium onion (8 ounces; 227g), finely diced
- 4 medium cloves garlic, minced
- 1/4 teaspoon powdered cinnamon (optional)
- 1 tablespoon ground cumin (optional)
- 1/4 teaspoon ground allspice (optional)
- 2 teaspoons dried oregano (optional)
- 2 tablespoons Asian fish sauce (optional)
- 2 to 3 tablespoons masa harina
- 1-2 tablespoons apple cider vinegar, to taste
- Hot sauce, to taste
- Cilantro, chopped onions, scallions, grated cheese, avocado, and warm tortillas for serving as desired

Directions

1. Add dried chiles to a large heavy-bottomed Dutch oven or stock pot and cook over medium-high heat, stirring frequently, until slightly darkened with intense, roasted aroma, 2 to 5 minutes. Do not allow to smoke. Remove chiles to a 2 quart microwave-safe liquid measuring cup or bowl, set aside. (Alternatively, place dried chiles on a microwave-safe plate and microwave on high power in 15-second increments until pliable and toasted-smelling, about 30 seconds total. Transfer to a 2-quart microwave-safe liquid measuring cup or bowl.) Add half of chicken broth and chipotle chiles and their sauce, cover with plastic wrap, and microwave on high power until gently simmering, about 5 minutes. Remove from microwave and set aside for 5 minutes. Transfer chiles and liquid to blender and blend, starting on the lowest possible setting and gradually increasing speed to high (make sure to hold the lid down with a clean kitchen towel or a potholder to prevent it from blowing out). Blend until smooth, about 1 minute.
2. Season beef cubes generously with salt and pepper. Heat oil in the base of a Dutch oven over high heat until just starting to smoke. Add half of the beef cubes in a single layer and cook, turning occasionally, until deeply browned on all sides, about 6 minutes. Remove from pot, set aside, and repeat with remaining beef.
3. Return Dutch oven to medium-high heat. Add onion and cook, stirring frequently until translucent and softened, about 2 minutes. Add garlic, and if using, cinnamon, cumin, allspice, and oregano, and cook, stirring constantly until fragrant, about 1 minute. Add all meat and accumulated juices back to pan along with chile purée, stir to combine.
4. Bring to a boil over high heat, reduce to a gentle simmer over medium-low heat. Cover, leaving lid just barely ajar, and cook, stirring occasionally, until meat is completely tender, about 3 hours. (Check sauce levels occasionally; if sauce gets too thick, add 1/4 cup water or stock until desired consistency is reached). Once sauce has thickened to desired consistency, cover completely for the remainder of cook time. (Alternatively, chili can be cooked in a 200° to 250°F oven with the lid of the Dutch oven slightly ajar.)

5. Stir in optional fish sauce, and vinegar. Season to taste with salt and hot sauce. For best results, allow chili to cool and store in the refrigerator at least overnight and up to 5 days. Reheat the next day to serve.
6. Serve, garnished with cilantro, chopped onions, scallions, grated cheese, avocado, and warm tortillas as desired.

Special Equipment

Dutch oven or stock pot, blender

Notes

This makes for a moderately hot to hot chili. You can vary the heat by adding or removing the hot chiles and the canned chipotles.

