

Wolverine Chili

--Lost Dutchmen Chili Team--

This year as reigning supreme champions of the entire state of Michigan, we thought it only appropriate to dedicate our chili to...uh...a shoe company.

Ingredients:

3 lbs of Chuck Roast
2 Tablespoons of Oil
2 Medium Onions
8 Pasilla Chiles
5 Cups of Water
½ Bay leaf
3 teaspoons Garlic Powder
1 28 oz can crushed tomatoes
3 Tablespoons of Cumin
2 ½ Tablespoons of Oregano
½ Cup Chile Powder
2 teaspoons of sugar
3 teaspoons of salt
1 ½ teaspoons black pepper
1 Serrano Chile

Directions:

1. Clean Pasilla chiles, remove seeds and stems, boil water and pour over chiles in a bowl
2. Cube Beef into ¼ inch cubes. This is a true pain
3. Finely Chop Onions
4. Heat oil, sauté onions, remove from pot
5. Firm Beef in hot oil (do not brown)
6. Add onion, bay leaf, tomatoes, and 3 cups of the chile pot liquor, Simmer uncovered for 1 hour
7. Puree Chiles, remaining water and spices in a blender
8. Add puree to chili and simmer for ½ hour
9. Float seeded Serrano on Chili, and simmer for ½ hour
10. Thicken if needed with 1 T cornstarch dissolved in ¼ cup of water
11. Remove Serrano and bay leaf before serving