

NORTH DAKOTA-STYLE BEEF CHILI

Make hearty beef chili with inviting spices and chopped chocolate for an amazingly savory flavor.



INGREDIENTS

- 4 pounds fresh beef chuck, course ground
- ¼ cup canola oil
- 2 yellow onions, medium diced
- 12 garlic cloves, thinly sliced
- 1 jalapeño chili pepper, seeded and finely diced
- 2 tablespoons oregano leaves
- ½ cup tomato paste
- 2 tablespoons beef soup base
- ¼ cup mild chili powder
- 1 tablespoon fresh ancho powder, or variety of your choice
- 2 tablespoons smoked paprika
- 1 tablespoon ground cinnamon
- 1 tablespoon fresh ground cumin
- 3 cups quality beef stock or beef broth, low sodium
- 28 ounces whole peeled & crushed tomatoes
- 2 15-ounce cans of kidney beans, rinsed
- 15-ounce can of pinto beans, rinsed
- 2 tablespoons chopped semi-sweet chocolate
- Kosher salt and freshly ground black pepper, to taste

(DIRECTIONS ON BACK)

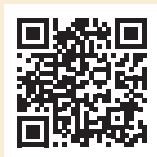


DIRECTIONS

1. Heat canola oil in a large Dutch oven and cook the beef at medium-high to high heat until caramelized, stirring as needed to prevent burning.
2. Once the beef is slightly caramelized, add the onions, garlic, jalapeño, and oregano until softened and aromatic.
3. Reduce to low heat. Add the tomato paste, soup base, and all spices. Combine well. Mix in the stock, tomatoes, and beans.
4. Bring to a boil and quickly reduce to a simmer for approximately 20 minutes, or until desired consistency is achieved. Stir frequently to prevent burning.
5. Melt in the chocolate and season to taste with salt and pepper. Add additional spices to achieve desired amount of heat.
6. Garnish with favorite toppings: sour cream, freshly shredded cheddar, thinly sliced green onions, diced red onions, or chopped crispy bacon.

There are many delicious ways to make chili – you could also add sweet corn, among other North Dakota specialty crops.

MAKES 6-8 SERVINGS



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