

## Ranch Chili-adapated from Sunset Magazine February 2005

- 28-30 ounces of beef broth (2 -14 ½-oz. cans will work)
- 6-8 dried New Mexico chiles
- 12 ounces of bacon, chopped
- 4 pounds of beef chuck, boned, trimmed, and cut in 1 ½-inch pieces
- Salt
- 2 onions, chopped
- ¼ cup minced garlic
- 1 ½ teaspoons ground cumin
- 1 ½ teaspoons dried oregano
- 2 cups (16 oz.) dark beer
- 4 fresh poblano chiles

Heat 14-15 ounces of beef broth. Put the chiles in a food processor and pour the hot broth on them. Let them stand about 10 minutes, then whirl until smooth.

In a large pot, over medium-high heat, cook the chopped bacon until it is browned, about 10 minutes. Remove the bacon from the pot. Salt the beef, then add enough of it to cover the bottom of the pot. Brown all over (5-6 minutes), then take it out, making room for another batch of beef. Work in batches until all the beef is browned.

After the last batch of beef is browned, add the onion, garlic, cumin, and oregano to the pot. Stir often until the onion is limp and beginning to brown, 5-6 minutes.

Return the beef and bacon to the pot, add the chile purée, beer, and remaining beef broth. Bring it all to a boil, scraping up the browned bits from the bottom of the pan. Cover, reduce the heat, simmer, stirring occasionally, for 1 hour. Uncover it at this point, continue simmering, until beef is very tender, and the sauce is thickened a little, about 1-1 ½ hours longer.

Meanwhile, roast the poblano chiles under a broiler for about 11-13 minutes. After they cool, peel, stem, and seed them, and chop them. Stir into the chili about 30 minutes before serving.

Serve with chopped onions, cilantro, avocado, crumbled Mexican cheese, sour cream, and warmed tortillas.