

Buscador Chili

<u>Ingredients</u>	<u>Family</u>	<u>Party</u>	
diced meat (triptip)	1	2 lb	
ground meat (sirloin)	1	2 lb	
ground italian sausage	1	1 lb	
ground pork sausage		1 lb	
onions (diced)	2	4	
beef broth/boullion	10	20 oz	
chicken broth	10	20 oz	optional for consistency
cumin	3	5 - 6 TB	to taste
ground oregano powder	1.5	3 tsp	to taste
garlic (minced)	4	6 - 8 cloves	to taste
chili powder	5	8 - 10 TB	to taste (use a combination of CA, NM, Chiptole)
smoked paprika	1	1 - 2 tsp	
tomato soup	2	3 - 4 can	
tomato sauce/diced tomatoes	2	3 - 4 can	
beer (ipa)	0.50	1 - 2 can	
pinto beans	2	3 - 4 can	optional
brown sugar/molasses/honey	taste	taste (substantial)	(adjust throughout cooking)
liquid smoke		taste (1/2 tsp per lb of meat)	(be very careful with this addition)
lime	1	2	
salt & pepper		taste (add as you cook)	

Chili Puree in the Food Processor

- 1 - **Completely roast 1 each in olive oil:** 1/2 red pepper, jalapeno, anaheim, serrano and habanaro.
- 2 - Add following fresh peppers w/o seeds: jalapeno, anaheim, fresno, yellow, 1/2 of a green (if room)
- 3 - 1/2 onion, 2 whole garlic cloves, 1 can of stewed tomatoes, salt & pepper
- 4 - Whip up the puree until salsa like. Adjust tomato level as preferred.

Instructions

- 1 - Soak 1/2 of all the ground meat in water for 20 min, mash with fork drain then brown w salt & pepper.
- 2 - While soaking meat, brown remaining ground meat with salt & pepper to taste.
- 3 - Dice tri-tip to preferred size and brown in olive oil with salt & pepper. Do not over cook.
- 4 - Combine meat, onion, garlic, 1/2 cumin, 1/2 chili powder, oregano, paprika, beef broth. Bring to boil.
- 5 - Add tomato sauce/diced tomatoes & soup, beer, 1/3 of the chili puree, chk broth. Bring to boil. Reduce heat.
- 6 - Simmer 20 minutes then add remaining chili powder, cumin and more chili puree to your heat level.
- 7 - Simmer 20 minutes then add molasses/honey, lime, salt, liquid smoke to your taste.
- 8 - Simmer 10 minutes. Make adjustments to heat level with chili puree, adjust salt, sweetness.
- 9 - Simmer 10 minutes. Add beans, continue to make adjustments, simmer until beans hot.

Possible additions: Tomato paste, bbq sauce, chipotle, fresh tomato chunks, celery

Note: Where ski goggles while roasting peppers

Note: Remove excess liquid while simmering throughout cooking process.

Note: Use corn starch to thicken if necessary.

This recipe is meant to be eaten the following day!