RAYMOND'S SPICY CHILI

INGREDIENTS

3 lbs lean beef, cut in ½-inch cubes
¼ cup vegetable oil
2 cloves garlic, finely chopped
1 small onion, finely chopped
1½ cups tomato sauce
1 (12 oz) can beer
3 Tbsp chili powder
¾ tsp ground cumin
1 tsp paprika
1 tsp salt
¼ tsp black pepper
¼ tsp cayenne pepper

METHOD

1. Heat the oil in a heavy pot and cook the beef cubes over low heat just until the meat turns gray — don't let it brown.
2. Add the garlic and onion; cover and simmer 8 minutes.
3. Add the tomato sauce and beer; cover and simmer about 12 minutes. If it runs thin, make a paste of 2 tablespoons flour and a little water, stir it in, and cook 10 minutes.
4. Add the remaining seasonings.
5. Simmer covered over low heat 1½ to 2 hours, until the meat breaks apart with a fork.

Serves 10-12 · Maria Floyd's recipe

AT THE TABLE A Malbec

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