

Rojo Texas Chili – the super-secret recipe from Olivia's Kitchen

This recipe can be done in any number of ways, but I'll give you the most traditional version I've come up with here. This recipe came together for me after growing up in West Texas and enjoying all of the amazing flavors of the South & Southwest, along with some brainstorming with my love "Rojo" for chili competitions!!! This feeds a crowd, as well as saving well for leftovers!! If you're not looking to feed a crowd, you can easily half this recipe.



What you'll need:

- 5 pounds boneless beef chuck stew meat, cut in 1½ -inch cubes (I ask my butcher to do this for me)
- 2 lbs chorizo (optional- if you like a little extra smokiness and kick)
- 2 teaspoons kosher salt
- ½ teaspoon freshly ground black pepper
- 3 tablespoons virgin olive oil or canola oil, divided
- 1 medium yellow onion, chopped
- 2 serrano peppers diced (on all the peppers, remove the seeds and pith according to your tolerance for heat)
- 2 Pasilla peppers diced
- 2 jalapenos diced
- 2 Anaheim peppers
- 3 tablespoons ancho Chile pepper powder or Mexican-style chili powder (I use a special mix of my own with three different Chile powders from these- Ancho, California, New Mexico, De Arbol, or Pasilla)
- 1 (14½-oz.) can whole peeled Roma Tomatoes
- 6 fresh Roma Tomatoes chopped (or one more large can if the tomatoes are out of season)
- ¾ cup dry red wine or chicken broth
- 4 large roasted garlic cloves, minced (I personally use about 6-10 because we love garlic)
- 2-3 cups flour or corn-starch

Directions:

Heat oven to 325°F.

For this next part I'll have a pan for browning and heating meat & veggies, and then I add them all to a roasting pan and stir before putting in the oven.

1. Coat beef with flour or cornstarch mixture (make sure flour is seasoned with some salt and pepper, as well as the beef being seasoned prior to coating)
2. Heat 1½ teaspoons oil in a Dutch oven over high heat. Add one-third of the beef and brown on all sides, about 5 minutes. Transfer to the roasting pan and repeat two more times with beef and oil.
3. Add the chorizo to the pan to cook for 2-3 min. & add to beef (making sure to separate from the oil produced by the chorizo- pouring the oil out of the pan when done).
4. Add the onions to the pan with a pinch of salt and pepper and simmer until translucent, and add garlic to lightly brown- leaving them in the pan for the next step.
5. Add the tomatoes, wine or chicken broth, and Chile peppers to the pan to simmer soften the veggies and let the liquids reduce slightly (about 5-10 min.)
6. Transfer everything to the roasting pan and sprinkle the 3 tablespoons of Chile powder over top, and give it a gentle stir to mix thoroughly.
7. Cover and bake 2½ hours, stirring once halfway through cooking time, until beef is very tender.

Top with shredded cheese, sour cream, or green onions (optional). Enjoy!!!

Oh, this gets hotter the longer it sits!!! 😊

