



Larry's "Big Red" Grass-fed Chili

Grass-fed stew meat and ground beef are ideal for chili. Featured in this chili are several chili powders created and blended by Larry Noggle, owner of Peppahead.com. He is as passionate about chilis as we are about grass-fed beef. This chili has bite as Larry's chili powders and blends are the real thing. If it ends up being too hot, add a bit of tomato puree or sugar or a bit more onion.

Ingredients for Chili:

- 3 lb. Brandon Natural Beef ground beef or stew meat (cut into 1" cubes)
- 1 tablespoon Bacon drippings, a touch of oil or suet (if you can find it); lard
- 1 tablespoon Peppahead Big Red Southwestern Blend
- 1 teaspoon white pepper, freshly ground
- 2 teaspoon Kosher Salt
- 1 teaspoon Oregano
- 3 garlic cloves, minced
- 1 large onion, chopped (or 2 medium-ok to have a bit of extra onion)
- 3-4 tablespoons New Mexican Chili Powder (Dixon or Hatch Red, medium hot) or Regular Chili powder you have in your pantry
- 1 or 2 bay leaves
- Pinch of sugar
- 2-1/2 cups beef Stock (or water-beef stock better)
- 1 8 oz can of tomato puree (or 2 tablespoon tomato paste and 8 oz. warm water)
- 1 tablespoon corn meal, masa harina (*corn flour*), corn starch or any other binder.
- 1 tablespoon warm water
- Touch of cayenne, optional

Cooking Chili:

1. In your pot, heat fat/oil until hot. Sear your beef over medium high heat until grey (ground beef) or browned (stew meat). Pour off all but a tablespoon of cooking fat/beef fat.
2. To the meat, add the Big Red, onion and garlic. Blend them into the meat and cook together for 2-3 minutes on medium. Stir in the chile powder, bay leaves and pinch of sugar.
3. To the meat and seasonings, add beef stock. Make sure it covers the meat so you may need to add a bit. Turn down your chili to simmer, cover, and cook minimum 2 hours (ground beef); and up to 4 hours (stew). Add tomato sauce in last 30 minutes.
4. Mix warm water and masa harina. Add to chili, blend and cook another 30 minutes until chili thickens. Turn off heat and let chili rest 30 minutes or overnight.