



Pot Roast Chili

Serves 1

Ingredients:

- 2 1/2 lbs. Chuck Steak Roast
 - 1 tsp. Chili Powder
 - 1/2 tsp. Cumin
 - 1/2 tsp. Kosher Salt
 - 2 tsp. Southwest Base (Custom Culinary)
 - 3 cups Onions , diced
 - 4 Tbsp. Garlic , diced
 - 3 Tbsp. Jalapeño Pepper , chopped , seeded
 - 3 Tbsp. Poblano Pepper , chopped , seeded
 - 2 cups Tomato Puree
 - 3/4 cup Light Beer
- For Chili:
- 1 Tbsp. Vegetable Oil
 - 1 1/2 cups Onions , chopped
 - 2 Tbsp. Garlic , minced
 - 2 tsp. Chili Powder
 - 1 1/2 tsp. Cumin
 - 2 tsp. Southwest Base (Custom Culinary)
 - 6 oz. vol. Diced Tomatoes
 - 2 cups Water
 - 1 1/2 cups Pinto Beans , drained and rinsed
 - 1 1/2 cups Kidney Beans , drained and rinsed
 - 2 tsp. Kosher Salt

Directions:

1. Place chuck steak roast on worksurface. Rub meat with spices and southwest base. Place vegetables in the roasting pan and top with seasoned chuck steak roast, tomato puree and beer. Tightly cover pan with aluminum foil.
2. Bake in 325 degree oven for approximately 3 hours or until meat is falling apart when pierced with a fork.
3. Remove from oven and shred pot roast. Set aside.
4. To finish making chili: Heat oil in medium stockpot over medium heat. Add onions, and sauté until beginning to caramelize.
5. Add garlic, spices and southwest base.
6. Add tomatoes and deglaze with water. Add beans and salt and bring to a simmer.
7. Add shredded pot roast and reserved liquid and bring back to a simmer.
8. Continue cooking 10 minutes.
9. Adjust seasonings and spice if desired.
10. Hold hot for service.