

Wine Country Chili

Serves 10-12

This is a thinner style chili thickened with masa flour. The masa gives the chili a rich subtle corn flavor.

3 pounds beef chuck, or any lean cut of beef cut into a 3/4 inch cubes
3 pounds pork butt or shoulder, cut into a 3/4 inch cubes
3 teaspoons Savor
2 to 4 tablespoons vegetable oil, divided
2 white onions, cut into small dice
1 green bell pepper, cut into a 3/4 inch dice
1 red bell pepper, cut into a 3/4 inch dice
5 large cloves garlic, finely chopped
3/4 cup Dusted Valley Malbec
2 tablespoons chili powder
1 tablespoon cumin powder
1 tablespoon Mexican oregano
2 teaspoons coriander
1 - 15 oz can petite diced tomatoes with juice
4 cups beef stock
3 cups low sodium chicken stock divided
1/4 cup plus two tablespoons masa flour
Cotija cheese for garnish

Place the cubes of beef in a large bowl and toss with the Savor.

In a large Dutch oven, heat 2 tablespoons of oil over medium high heat. Add one third of the meat, brown and remove. Repeat two more times, adding additional oil if needed. Do not overcrowd the pan with the meat or it will steam, not brown.

After the meat has been browned and removed, reduce the heat to medium and add a tablespoon of oil, if needed, the onions and bell pepper to the pan. Sauté until softened, about 5 minutes. Add the garlic and cook for an additional 2 minutes. Add the wine and scrape up all the browned bits on the bottom of the pan (fond). Continue to cook to reduce the wine to about 1 or 2 tablespoons. Add all of the remaining seasonings and tomatoes to the pan and stir to combine.

Add the meat back to the pot and stir in the beef stock and 2 cups of the chicken stock. Heat to boiling and then reduce the heat to bring the chili back to a simmer. Simmer covered for 1 1/2 to 2 hours stirring occasionally or until the meat is very tender. Remove the lid and bring the chili to a boil.

Whisk the masa and remaining 1 cup of chicken stock together in a small bowl to make a slurry making sure there are no lumps. Add the slurry slowly to the chili,

whisking to ensure you aren't making masa "dumplings". The final thickness of the chili won't be apparent until the chili comes back to a boil.

Reduce chili to a simmer and cook for an additional ½ hour. Taste the chili and add more Savor if desired.