

My Not-so-secret Chili, with a Twist

Ingredients

2 pounds ground beef
1/2 pound ground pork
1 medium onion, small dice
1 28 oz peeled and diced tomatoes
2 cloves garlic, minced
1 teaspoons ground coriander
2 teaspoons ground cumin
1 teaspoons salt
1 teaspoon ground oregano
4 tablespoons chili powder
2 bay leaves
1 can beans
2 tablespoons corn masa ("Masa Harina de maiz")
2 tablespoons unsweetened cocoa powder
Freshly ground pepper to taste

Directions

Preheat oven to 350F.

On the stovetop, brown meat in large Dutch oven. Remove from pot to drain excess grease. Sauté onions until translucent and then add garlic and sauté 30 seconds longer (until you smell the garlic; be careful not to let it burn). Return

meat to the pan and add spices (but not that cocoa). Add tomatoes and bay leaves. Bring to a simmer, place lid on and then transfer Dutch oven to the oven and cook for 1 hour (check after a few minutes to see that it is at a low simmer and adjust your oven temperature accordingly).

Remove from oven and place on low heat on stovetop. Remove bay leaves and add beans. Simmer for 20 minutes. Stir in corn masa until smooth; then add cocoa powder. Continue simmering for 10 more minutes to combine flavors. Serve with rice, tortilla chips and garnish with diced onions, chopped tomatoes and queso fresco.