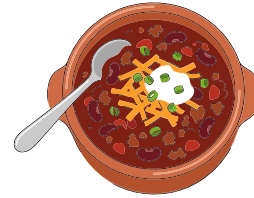




Rich McCaffrey's Award-Winning Cali-Mex Chili



2 lbs of angus brisket or chuck
1 pound ground beef
1 pound pork sausage (diced bacon can be substituted)
2 dried large Guajillo peppers
2 dried large Pasilla-Ancho peppers
6 dried Chili Japones peppers
2 small cans diced tomatoes
1 small can mashed refried beans
1 small can tomato paste
2 yellow onions (diced)
4 Serrano or Jalapeño peppers (diced) (remove seeds)
8 cloves garlic (finely chopped)
1 pint beef broth (bone broth can be substituted)
1 can dark lager beer (IPA can be substituted) (alcohol will be removed during cooking process)
1 cup brown sugar
2 teaspoons cocoa powder
2 teaspoons cumin
2 teaspoons paprika
2 teaspoons cayenne (for less heat, use 1 teaspoon)
2 teaspoons coriander
4 teaspoons sea salt
2 teaspoons black pepper
2 teaspoons garlic powder



1. In a large pan, heat pan with one teaspoon of cooking oil. Add dried chilis. Cook on high for 5-7 minutes. Remove stems and seeds and put heated chilis into a food processor and blend into powder. Add to "crock-pot" or large cooking pot.
2. In same pan, add finely diced onions, fresh Serrano peppers, and garlic. Cook on high for 5 minutes. Turn to low and add tomato paste, and all spices.
3. Dice raw brisket or steak of your liking into 1/4 cubes. Remove fat and gristle. Use a sharp knife. Season with salt, pepper, and garlic powder. Add oil and cook beef until browned. Repeat process for ground beef and pork sausage.
4. In a "crock-pot" slow cooker or large cooking pot add 1 pint of beef broth, 1 can of beer, 2 cans diced tomatoes and 1 can of refried beans. Add brown sugar and cocoa powder. Slowly add meat, spices and vegetable mix. Stir for 1 minute.
5. Cook on medium-high for 2 hours. The pot should be simmering. Then cook 2 hours on low. Pot should not be simmering. After 4 hours the chili should be ready. Stir repeatedly every 15-20 minutes. During serving, keep warm at the lowest setting. Check consistency of the chili to your liking, and if necessary, remove excess broth.

Optional: Serve with Cheddar Cheese, Sour Cream, diced green onions, and cilantro.

Note: For a vegetarian option, use black beans, pinto beans, and tofu instead of meat. Use vegetable broth instead of beef broth.