

Mexican Beef Chili Mole

Makes 8 cups

The original version of this recipe comes from Food to Love. I revised it a bit to suit my preferences

Ingredients:

- 2 lb. chuck steak
- 1 can chipotle peppers in adobe sauce
- 1 medium onion (2 cups)
- 4 cloves of garlic
- 2 tsp. better than bullion beef concentrate
- 3 1/2 cups of water
- 3 slices of thick-cut bacon
- 2 Tbsp. tomato paste
- 1 can (15 oz.) tomato sauce
- 2 tsp. ground cumin
- 2 tsp. ground coriander
- 1/4 tsp. chili powder
- 1/2 tsp. ground cinnamon
- 3 Tbsp. dark chocolate bits
- 1 scallion
- 3 Tbsp shredded cheese



Equipment:

- Frying pan
- Crock pot

Beef Chili Mole:

☑	Directions	Time (min)
	Trim chuck steaks to remove bone and large pieces of fat. Cut into bite-size pieces.	15
	Dice three chipotle peppers with accompanying sauce	2
	Trim and dice 1 medium onion (2 cups)	2
	Peel and dice 4 cloves of garlic	3
	Fry 3 slices of bacon. Remove and chop bacon.	5
	In the bacon grease, brown beef pieces	5
	Remove beef. In the grease, sauté onion and garlic until transparent	3
	In a bowl combine 2 tsp. cumin, 2 tsp. coriander, 1/4 tsp. chili powder and 1/2 tsp. cinnamon	3
	Combine 2 tsp. beef bullion with 3 1/2 cups of hot tap water	2
	Pour beef stock into a crock pot and then add 1 can of tomato sauce and 2 Tbsp. tomato paste. Whisk to combine	3
	To the liquid add the combined dry spices and stir	1
	Add bacon and beef	2
	Rinse 1 can of black beans and add rinsed beans	2
	Heat on low	8 hrs.
	Prior to serving stir in and melt 3 Tbsp. chocolate	2
	Slice 1 scallion for topping	1
	Serve with shredded cheese, additional chocolate bits, and scallion slices	1
	Total	8 hrs. 52 min