

# Chili with Deep Dark Anchos

Cook's Illustrated



## Servings: 8

NOTES: Diced avocado, sour cream, and shredded Monterey Jack or cheddar cheese are also good options for garnishing. This chili is intensely flavored and should be served with tortilla chips and/or steamed white rice. The water and soda added to the ground beef help the meat hold on to moisture, so it doesn't shed liquid during cooking.

1. Adjust oven rack to lower-middle position and heat oven to 275°F.
2. In a bowl combine ground beef with 2 tablespoons water, 1 1/2 teaspoons salt, and baking soda in bowl. Mix with hands until thoroughly combined. Set aside for 20 minutes.
2. Meanwhile, place anchos in dry Dutch oven set over medium-high heat; toast, stirring frequently, until fragrant, 4 to 6 minutes, reducing heat if anchos begin to smoke. Transfer to food processor and let cool.
3. Add tortilla chips, cumin, paprika, garlic powder, coriander, oregano, thyme, and 2 teaspoons pepper to food processor with anchos and process until finely ground, about 2 minutes. Transfer mixture to bowl and set aside. Process tomatoes and their juice in empty workbowl until smooth, about 30 seconds.
4. Heat oil in Dutch oven over medium-high heat until shimmering. Add onion and cook, stirring occasionally, until softened, 4 to 6 minutes. Add garlic and cook until fragrant, about 1 minute. Add ground beef mixture and cook, stirring with wooden spoon to break meat up into 1/4-inch pieces, until beef is browned and fond begins to form on pot bottom, 12 to 14 minutes. Add ancho mixture and chipotle; cook, stirring frequently, until fragrant, 1 to 2 minutes.
5. Add 2 cups water, beans and their liquid, sugar, and tomato puree. Bring to boil, scraping bottom of pot to loosen any browned bits. Cover, transfer to oven, and cook until meat is tender and chili is slightly thickened, 1 1/2 to 2 hours, stirring occasionally to prevent sticking.
6. Remove chili from oven and let stand, uncovered, for 10 minutes. Stir in any fat that has risen to top of chili, then add vinegar and season with salt to taste. Serve, passing lime wedges, cilantro, and chopped onion separately. (Chili can be made up to 3 days in advance.) One serving is about 1-1/4 cup.

- 2 pounds lean ground beef
- 2 tablespoons water
- Salt and pepper
- 3/4 teaspoon baking soda
- 6 whole dried ancho chiles, stemmed, seeded, and torn into 1-inch pieces
- 1 ounce tortilla chips, crushed (1/4 cup)
- 2 tablespoons ground cumin
- 1 tablespoon paprika
- 1 tablespoon garlic powder
- 1 tablespoon ground coriander
- 2 teaspoons dried oregano
- 1/2 teaspoon dried thyme
- 14 ounces canned tomatoes, whole
- tablespoons vegetable oil
- 1 onion, chopped fine
- 3 garlic cloves, minced
- 1 teaspoon chipotle chiles
- 15 ounces canned pinto beans
- 2 teaspoons sugar
- 2 cups water
- 2 tablespoons cider vinegar
- Lime wedges
- Coarsely chopped cilantro
- Chopped red onion

*Per Serving (excluding unknown items): 257 Calories; 7g Fat (26.3% calories from fat); 28g Protein; 19g Carbohydrate; 4g Dietary Fiber; 70mg Cholesterol; 464mg Sodium; 4g Total Sugars; trace Vitamin D; 91mg Calcium; 6mg Iron; 751mg Potassium; 316mg Phosphorus. Exchanges: .*

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