

## Dan Ralston's Kitchen

### Peripatetic Chili

Serves 8-10

16 oz. dried pinto or pink beans (soaked in cold water overnight)  
3 lbs. stew beef cut in 1/2 inch cubes  
1 cup flour mixed with 1 tbs. chili powder, 1 tsp. cumin, and 1 tsp. salt for dredging.  
3 tbs. bacon grease  
3 tbs. olive oil  
2 yellow onions coarsely chopped  
1 can beer  
1 can beef bullion  
1 quart plum tomatoes with juice  
1 4 oz can mild green chilies coarsely chopped  
1 tbs. chili powder (or to taste)  
1 tsp. cumin (or to taste)  
1 tsp. Hungarian sweet paprika  
1 tbs. red wine vinegar  
1 tbs. brown sugar  
1 tsp. garlic salt  
1/2 tsp. oregano  
1 tsp. nestle semi-sweet chocolate morsels  
Salt to taste  
Masa harina flour (optional)

I call my chili peripatetic because it is a result of our many moves and it is not quite sure just what the hell it is; Ohio/Eastern or California/Southwestern. At any rate we like it and it is great for half-time of the Superbowl.

Soak beans overnight. In a separate sauce pan add the beans and enough water to cover, bring to boil and then reduce heat and simmer for about 1 hour (add more water as required.) Trim beef of fat and cut into cubes. Mix the flour, chili powder, cumin, & salt

in a paper bag. Place beef in bag and shake to coat. In a large skillet melt the bacon grease and olive oil over medium high heat. Add onion and sauté until soft. Add beef and stir until slightly browned. Add beer and stir/simmer for five minutes, scraping up browned bits in bottom of skillet. Transfer the beef mixture to a dutch oven or crock pot. Stir in the rest of the ingredients and the cooked beans (except for the Masa harina), cover and simmer over low heat for five hours, occasionally stirring and breaking the beef apart into stringy pieces. 1/2 hour before serving add the Masa flour one tbs. at a time if you think the chili needs to be thickened. Adjust the chili powder and salt to taste.

This chili is spicy but not that hot, if you like it hot, add some pickled jalapenos or Tabasco to taste.

I usually serve the chili in a bowl lined with a soft corn tortilla and with grated cheddar cheese and chopped red onion for topping.

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