Oklahoma Cooks

COOP Horny Toad “Texas Style” Chili Originally aired 1/7/12
(Serves 4)

Ingredients:
Canola oil
2 lbs. boneless beef shoulder, cut into 1 inch cubes
Salt and pepper to taste
1 yellow onion, small dice
4 cloves garlic, sliced thin
4 Tb. guajillo or pasilla chile powder, ground fresh or
store bought (or any unique blend of your own chile
powder)
2 tsp. cumin powder
1 tsp. Mexican oregano
1 tsp. paprika
2 oz. flour (1/2 cup)
24 oz. beef broth or water
1 pint of Horny Toad
1 lb. lean ground beef
Salt and pepper to taste
Garnish with minced yellow onion, cilantro, and lime
Your favorite cornbread recipe

Equipment needed:
2 Cutting boards
Chef’s knife
8 qt. Cast iron or enamel cast iron pot
Whip
Wooden spoon
Instructions:

1. Preheat an oven to 350°F.

2. Preheat the cast iron pot on medium high heat for 15 minutes. Season the beef shoulder with salt and pepper on all sides.

3. Pour an even layer of canola oil on the bottom of the pan. Add the beef shoulder and lightly brown on all sides. Make sure that the beef is placed in an even single layer and not crowding the pan. If the pan is crowded, the meat will steam and not properly brown. You may have to do this in several batches.

4. Remove the beef and set aside. Reduce the heat to low, and add the onions and begin to sweat. Cook for about 5 minutes and then add the garlic and cook for another 3 to 5 minutes.

5. Add all of the spices and cook for another 2 minutes. Add the flour and cook for another 2 minutes.

6. Add the COOP Horny Toad and use a whip to completely incorporate the beer into the flour. Whip until smooth, and simmer for about 5 minutes or until the volume has reduced by ½.

7. Add the remaining liquid again using the whip to completely incorporate until smooth. Add the beef back to the pot and stir until incorporated evenly. Cover with a lid and bring to a simmer.

8. Place the pot in the 350°F oven and cook for about 2.5 hours or until the meat is very tender. Remove from the oven and add the ground beef.

9. Break up the ground beef and continue to simmer for about 15 minutes or until the ground beef is cooked. Adjust with salt and spices.

10. Garnish with minced onion, cilantro, and lime and serve with your favorite cornbread recipe. Enjoy!