

Four-Chile Chili With Tenderloin Tips

Salad:

- 2 tablespoons olive oil
- 3 1/2 lbs tenderloin tips cut into 1 inch chunks
- Salt and freshly ground black pepper
- 1 large Spanish onion (1 1/2 pounds), coarsely chopped
- 10 large garlic cloves, minced
- 3 large jalapeño chiles, seeded and minced
- 3 tablespoons ancho chile powder
- 2 1/2 tablespoons sweet paprika
- 1/4 cup tomato paste
- Two 28-ounce cans peeled Italian tomatoes, coarsely chopped and juices reserved
- 3 cups chicken or beef stock or canned low-sodium broth
- Two 19-ounce cans kidney beans, drained and rinsed
- 2 chipotle chiles in adobo sauce, seeded and minced
- 1 tablespoon dried oregano
- Pinch of cinnamon
- Coarsely chopped cilantro, for serving
- Sour cream, grated cheddar and diced avocado for serving along with chips and beer!

Make Ahead

The chili can be refrigerated for up to 4 days and frozen for up to 2 months.

Directions:

1. Heat the olive oil in a enameled cast-iron casserole. Dust the tips lightly with flour and sear over moderately high heat until brown on edges and flip to sear the other side, about 4 minutes. Keep the meat in large chunks. Transfer to a plate and repeat with the remaining meat.
2. Pour off all but 2 tablespoons of the fat from the casserole. Add the onion, garlic and jalapeños and cook over moderately low heat, stirring often, until softened, about 6 minutes.
3. Add the ancho powder and paprika and cook over low heat, stirring often, until fragrant, about 5 minutes.
4. Add the tomato paste and cook, stirring, until the paste is glossy and starts to brown, about 5 minutes.
5. Stir in the tomatoes and their juices, the chicken stock and the cooked beef and any accumulated juices. Bring to a simmer over moderately high heat. Reduce the heat to low and simmer for 1 1/2 hours, stirring occasionally.
6. Add the kidney beans, chipotles and oregano and simmer for 30 minutes longer. Season with salt, pepper and a large pinch of cinnamon. Remove from the heat and let stand for at least 20 minutes. Reheat before serving.
7. Serve the chili in bowls, topped with a generous sprinkling of cilantro. You can set the sour cream, cheese and avocado and chips on the side and let your guests serve themselves.

