

Devon's Award-Winning Chili



Recipe courtesy of Devon Fredericks

Show: Barefoot Contessa: Modern Comfort Food Episode: Tex-Mex

Level: Easy

Total: 3 hr 45 min

Prep: 30 min

Cook: 3 hr 15 min

Yield: 6 to 8 servings

Ingredients:

5 pounds beef brisket, cut in 1-inch cubes
1/4 cup olive oil
2 cups chopped yellow onions
6 large garlic cloves, minced
2 tablespoons chili powder
1 tablespoon red pepper flakes, crushed
1 tablespoon cayenne pepper, or to taste
2 tablespoons ground cumin
2 green peppers, seeded and diced
1 bay leaf
6 cups tomatoes, chopped with their liquid
Salt and freshly ground black pepper
1/2 cup strong coffee
Two 15-ounce cans kidney beans
2 tablespoons chopped basil leaves

Serve with:

Sour cream
Grated Cheddar
Diced tomato
Tortilla chips
Guacamole (see recipe)

Directions:

1 Pat the brisket cubes dry with paper towels. Heat the oil in a very large heavy-bottomed pot and quickly brown the meat, in batches, on all sides. Transfer the brisket to a separate bowl and set aside. Sauté the onion and garlic in the same oil over medium heat until limp, but not brown, about 8 to 10 minutes. Add the chili powder, pepper flakes, cayenne pepper and cumin and sauté for 1 minute. Add the green peppers, bay leaf, tomatoes with their juice, the reserved meat, 1 tablespoon of salt and 1 teaspoon pepper and bring to a boil. Reduce the heat, cover the pot with a tight fitting lid and simmer for 2 1/2 hours, stirring occasionally. Taste and season with salt, to taste. Add the coffee, cover the pot and simmer for 1 more hour.

2 Add the kidney beans and basil, and warm through. Transfer the chili to a large serving bowl and serve with sour cream, grated Cheddar, diced tomato, tortilla chips and guacamole.



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