

# A Sutherland Belle

## Red-Hot Blue-Ribbon Texas Sirloin Chili

### INGREDIENTS

- 2 tablespoons olive oil
- 1 1/2 pounds sirloin steak, diced (or ground beef)
- 1 pound ground hot pork sausage
- 3 tablespoons masa (corn flour)
- 2 tablespoons ancho chile powder
- 1/2 teaspoon cayenne, optional
- 1 1/2 tablespoons cumin
- 1 tablespoon dried oregano
- 2 teaspoons dried coriander
- 1 bay leaf
- 1 large onion, diced
- 1 jalapeno, small dice
- 4 cloves garlic, minced
- 1 1/2 teaspoons salt
- 1-2 tablespoon brown sugar
- 1 (28-ounce) can crushed tomatoes
- 1 (10-ounce) can Rotel
- 1 (16-ounce) jar Salsa Verde
- 12 ounces mild flavored beer or 1 1/2 cups beef stock
- 2 (14-ounce) cans pinto beans or kidney beans, drained
- 2 limes, juiced
- 1/3 cup chopped fresh parsley
- Garnishes: Shredded cheese, sour cream, green onions

### INSTRUCTIONS

1. In a large Dutch oven over medium-high heat, warm 1 tablespoon oil. Add half of the beef and cook, stirring occasionally, until browned, 5 to 7 minutes. Transfer to a colander placed over a bowl to drain off the fat. Repeat with the remaining oil and beef. Drain and set aside.
2. Next, add sausage and cook until brown, 8-10 minutes, breaking up all the meat clumps.
3. Add the onions and sauté, stirring occasionally, until softened, 5 to 7 minutes. Add the garlic and jalapeno and sauté for 1 minute. Add the chili powder, cumin, oregano, coriander, and cayenne; stir until well combined and cook for 1 minute more.
4. Add the masa and cook another 3 minutes, stirring regularly. Add the reserved beef, tomatoes, Salsa Verde, Rotel, salt, sugar, and bay leaf. Scrape the bottom to deglaze. Bring to a gentle simmer. Reduce the heat to medium-low, cover, and simmer, stirring occasionally, for about 50 minutes. Remove bay leaf.

5. Add the pinto beans, lime juice, and parsley. Reduce the heat and cook for at least another 30 minutes, partially covered, until flavors are well combined and the chili has thickened. Stir occasionally. Season with salt and pepper if needed and serve with your favorite toppings along with tortilla chips or cornbread. Enjoy!