



Brandon Rodgers'

James Beard Nominated
Best Chef of California

Recipe

BRANDT BEEF CHILI

Brandt Beef Recipe Collection





Recipe

BRANDT BEEF CHILI INGREDEINTS



INGREDIENTS:

- 454g (1#) Brandt Beef Ground Meat
 - 6g (2 tsp.) Kosher salt
 - 15g (1 tbsp.) Brandt Beef Tallow
 - 5g (2 tsp.) Cumin seed, toasted 350F for 10min., ground
 - 2.5g (1 ½ tsp.) Coriander seed, toasted 350F for 10min.,
 - 3g (1 ½ tsp.) Paprika
 - 2.5g (1 tsp.) Chili powder
 - .5g (½ tsp.) Oregano
 - 115g (4oz) Beer - Bud Light
 - 5g (1 tsp.) (1ea.) Serrano chili – finely chopped
 - 65g (½ cup) (½ ea. pepper) Red bell pepper – fine dice
 - 100g (¾ cup) (½ ea.) Yellow onion – fine dice
 - 15g (4 tsp) (4 cloves) Garlic – finely chopped
 - 2g (½ tsp.) Chipotle pepper – canned – chopped
 - 454g (16oz) Black beans – canned – strain, rinse
 - 454g (16oz) Refried pinto beans – canned
 - 230g (8oz.) Brandt Beef Demi Glace De Boeuf
 - 60g (¼ cup) Water
 - 15g (1 tbsp.) Dark chocolate chunks
 - 10g (2 tsp.) Soy sauce
 - 5g (1 tsp.) Cilantro – chopped
 - Juice of 1 ea. Lime
- #### GARNISHES
- ½ Red onion – julienne
 - 2 cup Sour cream
 - 4 Red radishes – julienne
 - 3 cups Sharp cheddar cheese – grated on box grater
 - 1 Lime – cut into wedges
 - 1 bunch Cilantro – chopped



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BRANDT BEEF CHILI TECHNIQUE (CONTINUED ON BACK)



TECHNIQUE:

STEP 1

- Heat pan on high, add tallow, then beef and salt.
- Cook the meat and break it up with a wooden spatula into smaller pieces until most of the moisture from meat has evaporated.

STEP 2

- Add spices (cumin, coriander, paprika, chili powder, and oregano).
- Cook to toast the spices in the tallow and evenly distribute amongst the meat.
- Note: the pan should be dry with residual fat and particles should be sticking to the pan.

STEP 3

- Add beer.
- Reduce to almost dry.

STEP 4

- Add the vegetables (serrano, red bell pepper, garlic, onion, chipotle).
- Cook the vegetables until they soften and release some water, almost to dry.

STEP 5

- Add beans (refried, black beans)

STEP 6

- Add water and Brandt Beef Demi Glace.
- Bring to a simmer.
- Place lid and gently simmer on Low for 30 minutes.
- Stir frequently.



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BRANDT BEEF CHILI TECHNIQUE – CONTINUED



STEP 7

- Add chocolate, soy sauce, lime juice and cilantro.

STEP 8

- Turn heat to lowest possible and let sit for 1 hour.

STEP 9

- Serve with garnishes. (radish, lime, cilantro, sour cream, cheddar cheese, red onion)f
- Enjoy with Brandt Beef Bacon Cornbread!

• NOTES:

- Enjoy with tortilla chips, Brandt Beef cornbread, or on top of a Brandt Beef hot dog.
- If you are not preparing to eat it with cornbread, you can add 454g (16oz.) Corn kernals - canned to recipe.
- If summer, use fresh corn and cut the kernals off.
- When time allows, you may soak 225g of beans overnight in water, then simmer in water until soft and add to chili.
- When time allows, you may soak 300g of pinto beans overnight in water, then simmer water until soft and mash to puree and add to chili.



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