

Philly Chili

This recipe is adapted from *Chili Cheesesteak Stew* by Ingrid Beer. I use shaved ribeye from Sparrow Market in Ann Arbor and real Cheez Whiz. I added a 28oz. can of crushed tomatoes to increase the volume.

Ingredients

- 1 lb. shaved ribeye (or sirloin)
- 2 pinches of salt
- 2 pinches of pepper
- 2 Tbsp. flour
- 4 Tbsp. olive oil (divided)
- 1 large onion
- 4 oz. diced green chilis
- 1 small can of chipotle peppers in adobo sauce
- 2 tsp. chili powder
- 2 tsp. ground cumin
- 1 tsp. smoked paprika
- 1/2 tsp. dried oregano
- 6 cloves of garlic
- 3 Tbsp. tomato paste
- 28 oz. can crushed tomatoes
- 15.5 oz. (1 can) black beans
- 15.5 oz. (1 can) red kidney beans
- 3 tsp. Better than Bullion beef concentrate
- 1 cup Cheez Whiz
- 2 scallions



Equipment:

- Colander
- Dutch oven

Philly Chili:

<input checked="" type="checkbox"/>	Directions	Time
	Combine 2 Tbsp. flour with 2 pinches each of salt and pepper. Toss shaved ribeye to coat.	3
	Peel and dice 1 large onion	5
	Peel and dice 6 cloves of garlic	5
	Mince 1 chipotle pepper and reserve sauce.	2
	Rinse 1 can of black beans an 1 can of kidney beans	2
	In a large Dutch oven, heat 2 Tbsp. olive oil	2
	Sear shaved ribeye on both sides to brown	4
	Remove steak and set aside	1
	Add 2 Tbsp. olive oil to the pan and add the diced onion. Sauté until transparent	4
	Add the diced chilis, diced chipotle pepper and 1 Tbsp. adobo sauce from the chipotle pepper can. Stir to combine.	2
	Add 2 tsp. chili powder, 2 tsp. Ground cumin, 1 tsp. paprika, 1/2 tsp. oregano, minced garlic and stir	3
	Add 28 oz. crushed tomatoes	1
	Add 3 Tbsp. tomato paste and stir	1
	Add rinsed beans	1
	Simmer	15
	Turn off the heat. Stir in the beef.	2
	Refrigerate until needed	
	Slice green onion for garnish	2
	Heat the chili. Serve and top with 1 Tbsp. Cheez Whiz and sliced green onion.	
	Total: 54 minutes	