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Beef Chili Without Beans

Ingredients

1 1/2kg beef mince
4 red onions – chopped big
2 cans chopped tomatoes
2 tbsp garlic – chopped
1 tbsp pickled jalapeños – chopped small
1 tbsp garlic paste
1 tbsp ginger paste
1 tbsp chili powder
1 tsp red pepper flakes
1 tsp cinnamon
1 cup beef broth
2 tbsp oil
Salt and freshly ground pepper to taste

Preparation

- 1 Heat a large pan on medium-high heat with some oil.
- 2 Add the beef with the garlic and ginger paste.
- 3 Mix and put a dash of salt and pepper.
- 4 Stir well and allow the beef cook for 15 minutes or till it gets brown.
- 5 Thereafter, toss in the tomatoes and stir around for a bit.
- 6 Add in a little broth – to help gather the browned bits stuck to the pan.
- 7 Pour this all into a large pot.
- 8 Add the sautéed onions with the rest of the ingredients in the pot.
- 9 Stir everything around really well and cover.
- 10 Turn heat on low and allow to cook slowly for 5 hours.
- 11 Ladle the hot chili in soup bowls and serve with a dollop of the Chili Sour Cream (recipe below).
- 12 Delicious when eaten with bread.
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- 14 CHILI SOUR CREAM
- 15 Mix all the ingredients below in a large bowl:
- 16 1 cup sour cream
- 17 3 spring onions
- 18 2 tbsp freshly chopped chives (optional)
- 19 1 1/2 tsp chili powder
- 20 2 tsp lime juice
- 21 2 tsp tabasco

Cooks Note

