

SPICY CHILI WITH CORNMEAL BISCUITS

Dunn Family



Ingredients

For biscuits:

- 1 cup yellow cornmeal
- 1 cup buttermilk
- 1Tbsp honey
- 2 cups flour
- 1 Tbsp baking powder
- ½ tsp baking soda
- 1 tsp salt
- 12 Tbsp (1 ½ sticks) cold unsalted butter cut into pieces

For Chili:

- 3 Tbsp olive oil
- 1 onion diced
- 1 jalapeno (seeds and all)
- 1 poblano pepper (seeded and diced)
- 1 sweet potato (peeled and diced)
- 1 lb steak tips
- ½ bottle of beer
- 1 cup cooked white beans
- 1 heaping tsp ground ancho chili pepper
- 1 heaping tsp chipotle chili pepper
- 1 heaping tsp ground cumin
- Salt to taste
- 2 Tbsp masa harina

Instructions

For biscuits:

1. Preheat oven to 450F.
2. Line a baking sheet with parchment paper.
3. Whisk the cornmeal, buttermilk and honey together in a large bowl and set aside.



4. Add the dry ingredients to the bowl of a processor along with the butter pieces and pulse about 10 times until the mixture resembles a coarse meal
5. Add the buttermilk mixture and pulse just enough to bring the dough together.
6. Turn out onto a floured board and knead about 10 times until the dough is workable. Add in extra flour if it's too wet.
7. Pat into a 9-inch round and cut out about 8 biscuits with a 2 ½ to 2 ¾ inch biscuit cutter.
8. Bake for 5 minutes, until they just start to rise, and then turn down the heat to 400F, and bake for another 8-10 minutes, until golden brown.
9. Cool on a rack.

For Chili:

1. Saute the onion, peppers and sweet potato in a couple of tablespoons of olive oil over medium heat until the onion is translucent. Remove from the pan and set aside.
2. In the same pan, heat a bit more oil over medium high heat and sear the steak tips on all sides.
3. Add in the beer and put back the vegetables. Add in the tomatoes, broth, can of chilies and spices. Mix it well and let it simmer on low for about 45 minutes.
4. Add in the beans toward the end of the cooking time. The chili is best if it gets a chance to rest before you eat it, so put it aside to cool and then refrigerate until ready to eat.
5. When you are ready to eat, reheat the chili.
6. Make a paste out of the masa harina and a little water, add to the pot. Stir to combine and heat for another 10 minutes. The chili will thicken slightly.