

In an Instant Pot (pressure cooker) or stovetop pot

Add 4 cans (8 oz. each) of beef broth or 1 (31 oz. jar) of Zoup beef bone broth (preferred) Add dried peppers to make chili base*:

- 3 Chili negro (also called dried Pasilla Chiles)
- 3 Ancho Chili (dried Poblano)
- 1 Chili de arbol
- 2 Guajillo Peppers (dried Mirisol pepper)
- 3 large cloves of Garlic
- * (If you cut the peppers in half first, you can shake out most of the seeds)

Cook on the pressure-cooker setting for 25 minutes or on the stovetop for 45 minutes.

Drain Chilies, reserving the liquid

Remove stems (any remaining seeds are ok). Add softened chiles to a blender and enough broth to make a thick puree—save the remaining broth to cook the meat.

Over an open fire (or gas stovetop):

- Blacken:
- 4 fresh Poblano peppers
 - 1 Jalapeno pepper
 - 3 large yellow Maui or other sweet onions, cut in half (lightly charred)

When charred all around, remove and set aside in a covered dish for 15 minutes until cool enough to handle.

For the charred peppers, scrape off the outside char and de-seed.

Cut into 2" x 2" pieces

Chop the onion into pieces of the same size

- 1# Pork Shoulder—cubed in 1" pieces
- 1# Ground Hamburger
- 2# Sirloin Steak—cubed in 1" pieces

Season meats with ground Cumin and a little Kosher salt. Let sit for at least 10 minutes.

Cook in a medium-hot cast iron pan with Avocado or other high-temperature oil to first sear the pork—transfer to a large vessel for finishing cooking the Chili.

Cook the hamburger next—transfer to the same large vessel for cooking.

Ideally, sear the steak on an open-fire grill to get a char on the steak, or alternatively cook along with the pork.

Add the seared meats to the Instant Pot, with:

- 1 cup of the broth from steaming the chilies
- Enough beef broth to cover the meats in the pot by 1" and the puree of chilies (save some for another batch if desired).
- 1 (14 oz) can of crushed tomatoes

Slow cook for minimum 4 hours until cubed meat is tender.

Add charred fresh chilies, dried Cumin and some dark molasses (optional) to taste.

Poblano Pepper



Passilla Pepper (Dried)



Poblano peppers after roasting them



After taking the outer skin off



Ancho Chili (dried Poblano peppers)



Guajillo Pepper (dried Morisol)



Dried peppers for chili base:



Preferred Broth



Preferred Tomatoes

