



MEATY MOO CHILI

MOO'S FAMOUS CHILI, ADAPTED FOR THE SLOW COOKER



INGREDIENTS //

2 lbs Redhouse Beef stew meat, cut in
¼ inch cubes
2 lbs Redhouse ground beef
2 yellow onions, diced
5 garlic cloves, minced
4 jalapenos, minced
4 cups filtered water

½ cup dark chili powder
1 teaspoon ancho chili powder
1 teaspoon new mexico chili powder
2 tablespoons cumin, toasted + ground
2 tablespoons mexican oregano
28 oz can crushed tomatoes
salt + pepper to taste
1 tablespoon apple cider vinegar

DIRECTIONS //

Heat a large skillet over medium-high heat.

Add ground beef - season with salt + pepper - and cook until meat is browned all over, about 4 minutes. (It doesn't need to cook all the way through!)

Drain fat, remove ground beef (set aside) and cook stew meat (season with salt and pepper) until browned all over (remember, it doesn't need to cook all the way through)

Drain most of the fat, remove stew meat and set aside.

Cook diced onion, garlic + jalapenos in meat drippings. Add all of the spices and cook until softened (about 4 minutes).

In a large slow cooker, combine ground beef, stew meat, seasoned veggies, crushed tomatoes + water. Season with salt and pepper.

Cook on low for 6 and up to 8 hours. (The longer it's in the slow-cooker, the more flavor it gets.)

Add cider vinegar and add salt and pepper, as needed to the chili when ready.

RH
REDHOUSE



**RECIPE DEVELOPED IN PARTNERSHIP
WITH MOO CREAMERY**

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