

## Chuck Wagon Chile

- 3 lbs. Grassfed Beef, Chuck Roast, remove connective tissue and thin white skin, cut into bite size pieces
- 2 globes garlic - minced
- medium onion - diced
- medium red bell pepper - diced
- 6 tbs New Mexico Chili Power
- 5 tbs flour
- 1 tsp freshly ground cumin seeds (toasted)
- 1 tbs Dried Mexican Oregano
- 2–3 cans Beef Broth (19.5 oz cans)
- 1 can Pinto Beans
- 1 can Kidney Beans
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- Brown beef in oil, add onion, red bell pepper and cook two minutes
- Add garlic and cook 1 minute,
- Add chili powder, flour, oregano and cumin, cook until meat is well coated.
- Slowly add two cans of broth, stir well.
- Add pinto and kidney beans; cook partially covered for approx. 45 minutes, stirring occasionally.
- You may use all or part of the last can of beef broth depending on how thick you want the chili.
- Season with salt and pepper to taste.