

## chocolate stout chili

The rich, complex flavors of this dish get even better with time. If you can resist the urge to devour the chili the day you make it, you'll be deliciously rewarded for your patience. It's best served a day or two after you make it, straight up or over rice. **Serves 6 to 8**

- 1½ Tbs. ground cumin**
- 1½ Tbs. fine sea salt**
- 1 Tbs. ancho chile powder**
- 2½ tsp. dried oregano**
- ½ tsp. ground cinnamon**
- 3½ to 3¾ lb. beef chuck, cut into ½- to ¾-inch pieces**
- 1 28-oz. can crushed tomatoes and their juices**
- 1 6-oz. can tomato paste**
- 1 whole chipotle plus 2 tsp. adobo sauce from a can of chipotles in adobo**
- 2 Tbs. packed dark brown sugar**
- ½ tsp. coffee extract or 1 tsp. instant espresso powder**
- 5 Tbs. olive oil; more as needed**
- 1 large yellow onion, cut into medium dice (about 2¾ cups)**

**1½ Tbs. finely chopped garlic, from about 7 medium cloves**

**12 oz. chocolate stout, such as Sam Smith's**

**For serving (optional): fresh cilantro, grated Cheddar, julienned radishes, sour cream, pickled jalapeño slices, and tortilla chips**

In a large bowl, combine the cumin, salt, chile powder, oregano, and cinnamon. Add the beef and toss to coat the meat with the spices. Let the meat sit at room temperature, uncovered, for 30 minutes.

Meanwhile, in a blender, combine the tomatoes and their liquid, tomato paste, chipotle and adobo sauce, sugar, coffee extract, and 1 tsp. salt. Purée, scraping down the blender occasionally, until the mixture is smooth and thick. Set aside.

In a 7-quart Dutch oven or other large heavy-duty pot, heat 2 Tbs. of the oil over medium heat until shimmering. Add the meat in batches and sear, stirring occasionally, until browned on most sides, about 3 minutes per batch. With a slotted spoon,

transfer the meat to a bowl. Sear the remaining meat in batches, adding oil as necessary.

Lower the heat to medium and add the remaining 3 Tbs. of oil to the pot. Add the onion and cook until soft and translucent, stirring occasionally with a wooden spoon and scraping up any brown bits from the bottom of the pan, 3 to 5 minutes. Stir in the garlic and cook until fragrant, about 30 seconds. Return the meat to the pot, and stir in the tomato-chipotle purée and stout. Bring to a boil, reduce to a low simmer, and cover with the lid slightly ajar. Cook, stirring occasionally and wiping off excess moisture from the inside of the lid, until the meat is very tender yet still holds its shape, 3 to 3½ hours.

Let cool at room temperature, and then refrigerate overnight or up to 2 days before serving to allow the flavors to meld. Reheat, covered, over low heat, stirring often until heated through. Serve with the cilantro, cheese, radishes, sour cream, jalapeños, and chips, if you like.

### A better Black & Tan

What could be more delicious with a stout-laced chili or stew than a Black & Tan, the classic layered dry stout and lager concoction? We suggest a Blacker & Tanner—a recipe that beer and spirits writer Lew Bryson created for *Fine Cooking*. For two drinks, you'll need one 12-oz. bottle of a double IPA and one of an imperial stout. Fill two chilled pint glasses with equal amounts of the ale and stout. Stir gently, and drink slowly. In this mix, the stout doesn't rest on top as it does in nitrogenated dry stouts, but you'll get a blend of big hops that bitter-brew fans will love.

