



FEBRUARY 2024

SHORT RIB CHILI

WITH SHARP CHEDDAR, SOUR CREAM, & CRISPY TORTILLA STRINGS

RECIPE BY CHEF NICK KUBITZ | PAIRING ONE HUNDRED PETITE SIRAH | SERVES 6-8

INGREDIENTS

Short Rib Chili

- 2 Lbs. Boneless Short Rib (1" Chunks)
- 1 Medium Yellow Onion (Small Diced)
- 1 Green Bell Pepper (Small Diced)
- 1 Red Bell Pepper (Small Diced)
- 1 Poblano Pepper (Small Diced)
- 1 Small Jalapeño Pepper (Minced)
- 3 Cloves Garlic (Minced)
- 1 Bunch Green Onions (Sliced)
- 2 Limes (Juiced)
- 2 Cans Petite Diced Tomatoes (Drained)
- 2 Cans Pinto Beans (Drained)
- 6 Cups Beef Stock
- 2 Tbsp Canola Oil
- 2 Tbsp Chili Powder
- 1 Tbsp Ancho Chili Powder
- 1 Tsp Chipotle Chili Powder
- 1 Tbsp Ground Mustard Powder
- 2 Tsp Dried Oregano
- 2 Tsp Ground Cumin
- 1 Tsp Fresh Cracked Black Pepper
- Kosher Salt to Taste

Chili Toppings

- 8 Corn Tortillas (Sliced)
- Canola or Avocado Oil
- 3 Cups Sharp Cheddar (Shredded)
- 1 Red Onion (Sliced Thin)
- 2 Jalapenos (Sliced Thin, Soaked in Water)
- 1 1/2 Cup Sour Cream

INSTRUCTIONS

Short Rib Chili

Add neutral oil to a large sauce pot and turn on to high heat.

Add diced short rib to the hot pan. Sauté short rib until browned all over. Add onion, all of the peppers and garlic to the pan. Sauté vegetables with meat until tender and slightly browned.

Stir in the chili powders, mustard powder, dried oregano, ground cumin and fresh cracked black pepper. Continue sautéing ingredients to toast spices.

After 5-10 minutes, add the drained canned tomatoes and a large pinch of kosher salt. After sautéing ingredients for another few minutes, stir in the beef stock. Reduce heat to medium heat. Simmer uncovered until sauce has reduced and meat is tender, about 2-2.5 hours.

Stir in drained beans, lime juice and sliced green onion. Continue simmering for another 30-45 minutes. Adjust seasoning by adding more kosher salt if needed and serve with listed toppings.

Fried Tortilla Strings

Lay paper towels over a sheet tray to make a landing station for fried tortillas. Add canola oil to a medium sauce pot. Turn oil to high heat.

When oil reaches 350 degrees, fry tortilla strings in batches until golden brown and crispy. Season tortilla strings with a sprinkle of kosher salt as soon as they come out of the frying oil. Set aside for topping chili.

Enjoy with a glass of LangeTwins One Hundred Petite Sirah. Cheers!