

# Chef from the Hood Recipes



**Chef:**  
Chef Dan Berman, Pacific Market's Culinary Director

**Restaurant:**  
Pacific Markets

**Recipe:**  
Chef Dan's Ultimate Beef Chili



## Chef Dan's Ultimate Beef Chili

The title says it all. Serves 4 to 6.

1 pound beef round, cut into 1/2-inch chunks  
OR 1 pound Pacific Mkt's chili ground chuck

Salt & freshly ground pepper to taste

1 1/2 tablespoons canola oil, divided

3 onions, chopped

1 green bell pepper, seeded & chopped

1 red bell pepper, seeded & chopped

6 cloves garlic, minced

2 jalapeño peppers, seeded & finely chopped

2 tablespoons ground cumin (Morton Bassett)

2 tablespoons chili powder (Morton Bassett)

1 tablespoon paprika (Morton Bassett)

2 teaspoons dried oregano (Morton Bassett)

12 ounces dark or light beer

Season beef with salt and pepper. Heat 1 1/2 teaspoons of the oil in a Dutch oven over medium-high heat. Add half the beef and cook, stirring occasionally, until browned on all sides, 2 to 5 minutes. Transfer to a plate lined with paper towels. Repeat with another 1 1/2 teaspoons oil and remaining beef.

Reduce heat to medium and add remaining 1 1/2 teaspoons oil to the pot. Add onions and bell peppers; cook, stirring frequently, until onions are golden brown, 10 to 20 minutes. Add garlic, jalapeños, cumin, chili powder, paprika and oregano. Stir until aromatic, about 2 minutes. Add beer and simmer, scraping up any browned bits, for about 3 minutes. Add diced tomatoes, sundried tomatoes, bay leaves and reserved beef. Cover and simmer, stirring occasionally, until beef is very tender, 1 1/2 to 2 hours.

Add beans; cook, covered, stirring occasionally, until chili has thickened, 30 to 45 minutes. Remove bay leaves. Add optional chipotle in adobo. Stir in cilantro and lime juice. Adjust seasoning with salt and pepper.

Serve in wide bowls, with big spoons, large napkins and cold beer. Warm corn bread and a salad with sliced oranges make the perfect sides.

1 28-ounce can diced tomatoes (Muir Glen Organic)  
8 sun-dried tomatoes (dried, not oil-packed),  
snipped into small pieces (California Brand)  
2 bay leaves  
4 cans kidney beans, rinsed (Our Pantry, 15 oz. cans )  
1/4 cup chopped fresh cilantro  
2 tablespoons lime juice  
For a hot smoky chili add a spoon of chopped:  
chipotle in adobo sauce  
Suggested garnishes:  
Sour cream (Clover Organic), grated cheddar or pepper  
jack (Sonoma Jack), chopped green or red onion, chopped  
fresh tomatoes, &/or chopped cilantro.

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