

Gourmet on the Run

Wine and Kitchen Accessories

137 Marketplace Avenue ▪ Mooresville, NC 28117 ▪ 704-696-0030

Pressure Cooker Chili

INGREDIENTS

3 Pounds Stew Meat (beef, pork and/or lamb)
2 tsp Peanut Oil
1 ½ tsp Kosher Salt
1 (12 oz) Bottle of Beer
1 (16 oz) Jar of Salsa
25 Tortilla Chips, crushed
2 Chipotle Peppers, canned in adobo sauce, chopped
1 tbsp Adobo Sauce (from canned chipotles)
1 tbsb Tomato Paste
1 tbsp Chili Powder (recipe to follow)
1 tsp Ground Cumin

Notes:

- Makes approximately 3 quarts, 6-8 servings
- Prep Time: 15 minutes
- Cooking Time: 40 minutes

METHOD

1. In a large mixing bowl, toss meat with peanut oil and salt.
2. Heat a 6-quart pressure cooker over high heat until hot.
3. Add the meat in 3 or 4 batches, and brown on all sides, approximately 2 minutes per batch. Once each batch is browned, place the meat in a clean bowl.
4. After all meat is browned, deglaze with beer. Make sure to scrape all the browned bits from the bottom of the pot.
5. Add the meat back to the pressure cooker along with the salsa, tortilla chips, chipotle peppers, adobo sauce, tomato paste, chili powder, and ground cumin and stir to combine.
6. Lock the lid in place, per manufacturer's instructions.
7. When the steam begins to hiss out of the cooker, reduce the heat to low, just enough to maintain a weak whistle.
8. Cook for 25 minutes.
9. Remove from heat, and CAREFULLY release the steam.

My Notes: