

FIRE AND SMOKE CHILI



6 slices bacon, cut into 1/2 by 1-inch strips
1 lb bonelss pork, cut into 1 inch cubes
1 1/2 lbs beef chuck, cut into 1 inch cubes
1 large red onion, minced
2 small green bell peppers, cubed
3 Anaheim chilies, sliced
2 jalapeno chilies, sliced
2 ribs celery, minced
4 garlic cloves, minced
1 ham hock
1 28 oz can diced tomatoes in puree
3 1/2 cups water
1 T chili powder
1 bay leaf
1 t ground cumin
1 t dried oregano
1/2 t cayenne pepper (or more to taste)
1 T rum
2 T corn flour (masa harina)
Salt and pepper

Cook the bacon pieces in a large casserole or Dutch oven over medium heat until they render their fat and become translucent. Remove the bacon from the pan with a slotted spoon. Add the pork and beef cubes, in batches if necessary to prevent crowding, and cook them over medium high heat until they are nicely browned avlloer. Remove the meat with a slotted spoon and set aside. Add the onion, bell pepper, Anaheim and jalapeno chilies and celery to the pan and saute over medium heat until softened. Add the browned meats, garlic, ham hock, tomatoes, water, chili powder, bay leaf, cumin, oregano, cayenne and rum. Bring the chili to a boil. Reduce the heat and simmer the stew, uncovered, for approximately 2 hours, or until the meat is tender.

Add the corn meal and salt and pepper to taste. Simmer an additional 15 minutes, or until the sauce is slightly thickened. Remove the bay leaf and slice the bones from the ham hock before serving.

(The longer the chili cooks, the more the heat in the chilies and cayenne pepper will increase.)