



## **Park Grill Beef Chili with Quajillo Peppers, Pickled Jalapeños and Avocado Relish**

*Makes 8 -8oz portions*

### **Ingredients:**

4lb beef chuck, diced (can use beef chuck stew meat)  
1 white onion, medium diced  
1 bottle dark beer (negro modelo)  
10 oz masa harina flour  
2 oz tomato paste  
1 tsp cumin powder  
1 tsp ancho chili powder  
1 cup qualillo chili paste, boil dried chilies in water until soft 15 minutes and puree until smooth  
½ cup ground pumpkin seeds  
½ cup bittersweet chocolate  
2 quarts beef broth  
Kosher Salt  
½ cup pickled jalapeños, sliced  
¼ cup chopped cilantro

### **Avocado Relish**

*Makes 1 cup*

### **Ingredients:**

2 avocados, ripe  
4 sprig's cilantro  
1 small roma tomato, diced  
1 lime  
Kosher salt  
Ground black pepper

### **Chili Method**

1. Pre-heat a large pot, add oil and sear seasoned beef, stew meat until brown.
2. Stir occasionally to prevent scorching; the heat should be about medium. Add onions, cook until soft about 5 minutes. Add spices, cook for 2 minutes.
3. Add chili paste, tomato paste and cook for 5 minutes. Add masa, stir to combine and cook for 5 minutes.
4. Deglaze with beer, simmer on low for 5 minutes.
5. Add broth, seeds, chocolate and let simmer on low for 30 minutes, half covered and occasionally stirring to prevent sticking on the bottom. Taste and adjust seasoning.
5. It should be thick and stew like, if it is not thick enough add more masa, stir and let simmer for 10 minutes.

### **Relish Method**

1. In a large bowl add avocado, tomatoes and cilantro sprigs.
2. Mix with a fork until loosely combines.
3. Add salt, pepper, and lime juice to taste.
4. Hold in refrigerator covered with tomato slices for up to one day.

### **Serve**

Present in a large bowl, garnish with a dollop of relish, sliced jalapeños and chopped cilantro.