

INGREDIENTS:

Chile Sauce:

- 1 ½ tablespoons ground guajillo chile (can use whole – soak and grind)
- 1 ½ tablespoons ground ancho chile (can use whole – soak and grind)
- ½ cup water
- salt

INSTRUCTIONS:

Toast chiles over medium high heat just until fragrant. Stir in water and salt. Heat briefly. Grind if using whole chiles. Strain, if desired.

Chile:

- 2 pounds chuck roast cut into cubes
- 2 pounds pork shoulder cut into cubes
  
- 2 tablespoons olive oil
- 2 jalapeno peppers, chopped
- 1 large onion, chopped
- 5 cloves garlic, chopped
- 8 ounces tomato sauce
- 2 cups beef stock
  
- 1 tablespoon Mexican oregano
- 1 tablespoon black pepper
- 1 tablespoon brown sugar
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- salt to taste

Optional for serving: Cream or sour cream, fresh chopped cilantro or parsley, chili flakes, chopped chiles, shredded cheese.

INSTRUCTIONS:

1. Heat oil in a large pot or Dutch oven over medium/medium high heat.
2. Season meat with salt and pepper, then sear in batches to brown, a few minutes per side. Set the beef aside.
3. Reduce heat to medium and add ½ cup of beef stock to deglaze the pot, scraping up the brown bits from the bottom.
4. Add the jalapenos and onion. Cook for 6-7 minutes until softened.

5. Add the garlic and stir. Cook one minute.
6. Pour in the chile sauce and seasonings. Stir. Cook for 5 minutes, stirring often to the flavors develop.
7. Stir in the tomato sauce and beef stock. Add the reserved beef.
8. Reduce heat, cover, and simmer about 2 hours until the beef is very tender.

Source: Adapted from [chilipeppermadness.com](http://chilipeppermadness.com)

#### HINTS:

Optional additions: Worcestershire sauce, chile or kidney beans, extra spicy chili powders  
Can be made with beef, pork or a combination.

#### WHAT IS ANCHO CHILE?

Ancho chile is a dried version of the almost-ripe red poblano pepper that originates from Mexico. The pepper is named Ancho due to its width as “ancho” means “wide” in Spanish. Ancho chile peppers have a mild spice level with a sweet, raisin-like and almost chocolatey flavor.



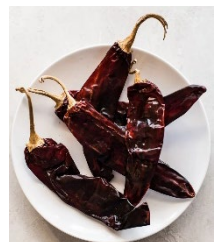
Ancho are considered a mild chile. They range from 500 - 1,500 SHU.

#### WHAT IS GUAJILLO CHILE?

Guajillo chiles [pronounced gwah-HEE-yo] are mild peppers that are very popular in Mexico. They are the second most popular dried chile pepper used in Mexican cuisine after ancho chiles.

Guajillo chiles are the dried form of the mirasol pepper. They are typically used in the dry form. The flavor of the guajillo is unique. People say it has notes of tangy cranberry and crisp tea. There are a lot of fruity undertones in the taste. They have a smokey flavor layer as well. This unusual taste combination makes it very popular for cooking.

Guajillo are considered mild to medium chili peppers. They range from 2,500-5,000 SHU on the Scoville Scale.



Source: adapted from [chilipeppermadness.com](http://chilipeppermadness.com)