

HALLOWEEN CHILE

1 TBSP EVOO
1 LARGE ONION (MINCED)
4 CLOVES GARLIC (MINCED)
2 LBS CHOPPED BEEF
1 ½ CUPS WATER
2 28 OZ CANS CRUSHED TOMATOES
1 PASILLA PEPPER MINCED (OR ANAHEIM PEPPER)
½ TSP CELERY SEED (OR 1 MINCED CELERY STALK)
1/4 TSP CAYENNE PEPPER
½ TSP CRUSHED CUMIN SEED
1 BAY LEAF
2 TBSP CHILI POWDER
8 TO 10 BASIL LEAVES SHREDDED
KOSHER SALT (ABOUT A TSP FULL)
3 15 OZ CANS OF KIDNEY BEANS

Heat evoo in a large soup pot. Breakup the chopped beef and add it to the hot oil (Salt the beef while it is cooking). Add the onions and garlic, cook until the beef is cooked and the onions and garlic are soft. Pour off as much fat from the pot as you can. Place pot back on the stove and add all of the spices. Cook until the spices smell rich and spicy. Add the tomatoes and kidney beans. Cook for an additional 2-3 hours with offset lid to allow for reduction of the liquid. Best eaten the next day. Place in refrigerator after it cools and spoon off the coagulated fat . If you can find the bay leaf take it out.

This recipe is so mild I usually have it for breakfast for a couple of days.

Adapted from The New York Times Cook Book by Craig Clairborne