



## Cosmic Cow Chili

Recipe and photo from [biggreenegg.com](http://biggreenegg.com).

### Ingredients:

- 1.5 lbs ground beef
- 3 tbsp Dizzy Gourmet Cosmic Cow Seasoning
- 1 tbsp cumin seeds
- Oil for browning
- 3 dried pasilla chilies (could substitute ancho)
- 2 cloves garlic (or more)
- 1 large sweet onion (or 2 small onions), coarsely chopped (add more if you prefer) 1 qt. beef broth
- 1 tbsp whole cumin seeds (toasted)
- 2 cans beans (mix and match kidney, black, pinto, red, white)
- 2 large cans diced, crushed or whole tomatoes
- 6 oz. can of tomato paste
- Couple squares of dark chocolate
- Masa flour to thicken (if needed)



### Directions:

Shake about half the Cosmic Cow Seasoning onto the beef and toss to coat. Cut pasilla chilies open and remove seeds, and soak them in warm water until softened and rehydrated (about an hour). Puree the soaked chilies and garlic cloves in a blender or food processor. Toast cumin in pan until fragrant and use a mortar/pestal to grind your toasted cumin into power. Prepare EGG for direct cooking at 400-450°F/204-232°C. Brown beef in Dutch Oven. Do small batches over high heat so that meat browns, and don't stir until the meat starts to caramelize. Reserve and brown the next batch. Remove browned meat from pan. Okay to leave a few bits in the pan. Then add onion and a little salt and stir while scraping the brown bits from the pan. This "fond" is packed with flavor, and is part of making a great pot of chili. Once onion is cooked soft, about 5 minutes, add your browned beef back to the pan. Pour in your chili/garlic puree, beef broth, tomatoes and tomato sauce, then add the cumin, pure ground chilies and the remainder of the Cosmic Cow Seasoning and stir well. Bring to a simmer, uncovered, and cook for about a half hour to an hour until all it starts to thicken. Then add beans and stir well. Cook another half hour or more until desired thickness is achieved. If needed, thicken with a little masa flour, which also adds a pleasant corn tortilla flavor. Add chocolate and stir. Add more Cosmic Cow Seasoning if needed for a fresh peppery bite. Taste and add salt to taste, sugar if it needs a tad of sweetness. Your chili is ready to serve! Some like it over pasta, some rice, some just in a bowl. Or on crushed tortilla chips with cheddar cheese. And it's always better the following day!

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