

Real Texas Chili with Smoked Beef Chuck and Smoked Peppers

Recipe by: Jim Beletti – May 2014
(12 servings)



Ingredients

- 4 to 6 Pounds Beef Chuck Roast
- 2 Cups Beef Broth
- 1 Yellow Onion – Sliced into $\frac{3}{4}$ " thick slices
- 2 whole Jalapeño Peppers
- 2 whole Red Bell Peppers
- 1 40 Ounce Can Brooks Chili Beans
- 1 16 Ounce Can Tomato Sauce
- 2 28 Ounce Cans Petite Diced Tomatoes
- $\frac{1}{3}$ Cup Rub for Roast
- 1 3 Ounce Package Real Texas Chili Seasoning Mix

Instructions

1. The night before smoking, apply "Rub" on all sides of roast(s), place in bag and refrigerate
2. Prepare smoker and heat to 225 F
3. Place meat, whole peppers and onion slices in smoker and smoke for 2 hours at 200 to 225 F
4. When jalapeño peppers are cooled, remove and discard stem, slice in half lengthwise, slice each half to $\frac{1}{4}$ " strips, then slice across to $\frac{1}{4}$ " dice (for a spicy chili, include seeds and membrane)
5. When red bell peppers are cooled, remove and discard stem, slice in half, remove seeds and membrane, slice each half to $\frac{1}{4}$ " strips, then slice across to $\frac{1}{4}$ " dice
6. When roast is cooled, by hand, separate meat parts from connective tissue. Using a heavy, sharp knife, cut and scrape out all fat, silver skin and connective tissue. Chop all meat to $\frac{1}{2}$ " (bite size) pieces

7. Add to 2 cups canned beef broth or broth you make up, ½ packet of Real Texas Chili Seasoning Mix. Here's what I do for beef broth: Dissolve 2 teaspoons of Better than Bouillon Beef Base into 2 cups hot water
8. Place in large cast iron skillet, chopped beef and bouillon/seasoning mix and simmer, covered, over medium heat (about 250 F) for 90 minutes, occasionally adding water as needed
9. Add chopped vegetables to skillet. Add water if needed. Cover and continue to simmer until meat is tender – another 60 to 90 minutes
10. Dissolve the remaining ½ packet of Real Texas Chili Seasoning Mix into ½ cup of hot water
11. In an electric crockpot, an electric roaster or a large Dutch oven on the stove, add tomatoes, tomato sauce, chili beans and Real Texas Chili Seasoning Mix from previous step. Heat these items until hot. I prefer to heat this over a couple hour period to really allow all the flavors to meld.

Notes

- This recipe is spicy hot when seeds and membrane of jalapeño peppers are used. Reduce amount of seeds and membrane during prep stage, to reduce the spice level of your chili
- Plus or minus the amount of any of the ingredients of this recipe to suit your taste
- Serve with fresh cornbread

Pictures

