

Beef Steak Chili

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Cooking With Carolyn

Ingredients

Yield: 4 to 6 Servings

- 3 to 4 Slices Bacon, diced (Choice of: Center Cut or Thick Sliced)
- 1½ Pounds Steak, cut into ½ inch cubes (Choice of: Top Sirloin Steak, Rib Eye or Filet Mignon)
- ½ Pound Lean Ground Sirloin, 90%/10%
- 2 Tablespoons Grand Diamond All Purpose Seasoning, separated out
- 1½ Teaspoons Kosher Salt
- 1 Teaspoon Black Pepper
- ½ Cup Onions, diced
- 1/3 Cup Bell Pepper, diced
- 1/3 Cup Celery, diced
- 4 to 5 Cloves Garlic, finely minced
- 1 Bay Leaf
- 3½ Tablespoons Chili Powder
- 1½ Teaspoons Smoked Paprika
- 1 Teaspoon Ground Cumin
- 1 Teaspoon Ground Coriander
- 1 Teaspoon Mexican Oregano
- 1-14oz. Can Diced Tomatoes
- 1-6oz. Can Tomato Paste
- 1 Quart Low Sodium Beef Stock/Broth
- 1-15oz. Can Kidney Beans, drained and rinsed (optional)

Directions

Prep and chop all of the ingredients.

Preheat a large pot or dutch oven over medium heat. Add the bacon to the pot and cook slowly allowing the bacon to render its fat and crisp up. About 8 to 12 minutes. Once done, remove the bacon from the pot with a slotted spoon and drain on a paper towel.

To brown the steak, remove some of the bacon fat leaving about 2 to 3 Tablespoons in the pot. Turn the heat up to medium-high and add the steak. Season with 1 Tablespoon of Grand Diamond Seasoning and cook just until the steak is browned on all sides. Once done, remove from the pot and place on a plate.

To brown the ground sirloin, add it to the pan, season with 1½ teaspoons of Grand Diamond Seasoning and cook just until browned. Once done, remove from the pot and place on the plate with the steak.

With the pot still over medium-high heat, add another tablespoon of the bacon fat into the pot. Add the onions, celery, and bell pepper. Sauté the veggies for about 3 to 4 minutes then add the garlic and $\frac{3}{4}$ teaspoon of salt. Sauté for another 1 to 2 minutes. Next, add the bay leaf, chili powder, smoked paprika, cumin, coriander, and Mexican oregano and stir allowing the spices to toast directly in the pot for about 30 seconds. Then stir in the tomato paste and diced tomatoes.

Finally, add the steak, ground sirloin and cooked bacon back into the pot along with the beef stock and stir. If beans are preferred add them now. Taste for seasoning. (**Note:** Beef stocks and broths vary in sodium levels. Depending on how salty your particular brand is you may lightly season the chili at this time.) You may choose to use, or not use, the final $\frac{3}{4}$ teaspoon of salt and the final $1\frac{1}{2}$ teaspoons of Grand Diamond Seasoning.

Turn the heat down to medium and cook the chili for 1 hour stirring occasionally ever 15 to 20 minutes. Once done, taste again for seasoning. Serve along with your favorite toppings, in gourmet burgers, on all beef hot dogs, nachos or baked potatoes.