

Chilli Con Carne

Yield: 10 serves | Source: thestranger.online

An optional inclusion of diced chorizo as opposed to the lardons whilst browning the mince is a good addition.

Ingredients

- 600 g pork mince
- 600 g beef mince
- 2 onions
- 1 carrot
- 1 celery stalk
- 3 cloves of garlic
- 2 peppers
- 6 salad tomatoes
- 2 tins kidney beans (or bean of your choice)
- 1 ½ kg passata (or 3 tins chopped tomatoes)
- 500 ml beef stock
- 250 g lardons
- 250 ml red wine (optional)
- 2 tbsp cumin seeds
- 1 ½ tsp cayenne pepper
- 2 tsp chipotle paste
- 1 Whisk[e]y (optional)
- 1 lemon



Instructions

1. Score a cross on the base of the tomatoes and place in boiling water for 90 seconds, remove and set aside to cool, then peel and discard the skins before chopping them in 8ths.
2. Gently cook (medium heat) the lardons with 1 tbsp of oil to allow the fat to render and a colouring starts to appear, adding 2 tsp crushed black peppercorns. At the same time, in another pan toast the cumin seeds without oil over a low heat for 2 minutes to release their flavour then crush.
3. Finely chop the onions, celery, carrot (sofrito) and garlic and add to the lardons and raise the heat. Once the sofrito has taken on the oil and colouring with the lardons add the chipotle paste and whisk[e]y (just a double), plus the zest and juice of a lime. Once fully incorporated, remove from the pan and set aside.
4. In the same seasoned pan add a little more oil and add the beef mince, breaking it up into small pieces, we don't want lumps like mini meatballs that will be tough later on. Flatten to a single layer. Initially the water will bubble and the mince slightly steams, then as the water dissipates the mince will begin to fry and you will hear the difference. Don't overcrowd your pan to facilitate browning of the mince, we want browning as that is the flavour developing. When browned, remove and do the same with the pork (if you opted for both).
5. Add all the meat with all the sofrito and lardons into the pan and place on a medium heat, stir for 3 minutes and add the peppers (finely chopped), add the spices and beef stock. Bring to a simmer. Add liquid smoke if you choose to at this stage.
6. Add the passata / chopped tomatoes plus 400ml water and the red wine. Bring to the boil and cover with a lid, on a low heat for at least 2 hours. Then, add the kidney beans and a bunch of finely chopped fresh coriander (the flavour is mostly in the stalks so use those in the dish and the leaves mainly for garnish).
7. If you have a splatter guard then you're on to a winner as this won't reduce with a lid on but without a lid it could get messy unless your pan is very deep. You could reduce at this stage and eat within the hour or keep it going for 24hrs or so (but you'd need to keep the lid on). Once reduced to your satisfaction, taste and season accordingly, add fresh sliced chillies and stir one final time and serve.