

New Mexico Chili

Yield: 11 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/best-new-mexican-chili-recipe>

Ingredients:

- 3 tablespoons butter divided, only 2 Tblsp if using ground beef - see Tip# 1
- 2 yellow onions medium, chopped into large bite-sized pieces
- 3 pounds pork tenderloin ; trim off fat, white connective tissue & silver skin & cut into 1" cubes, see images below
- 4 cups water
- 3 tablespoons masa harina corn flour or regular all purpose flour
- 12 ounces beer bottle Moosehead, or use whatever beer you like
- 1/2 cup strong brewed coffee
- 6 ounces tomato paste can organic
- 28 ounces crushed tomatoes can organic, see Tip# 3
- 1 tablespoon ground cumin
- 1/2 tablespoon red chili powder
- 1/2 tablespoon ancho chili powder
- 1 tablespoon dried oregano
- 1 tablespoon kosher salt
- 2 teaspoons fresh ground black pepper approx 30 pepper mill turns per tsp
- 1/4 cup finely chopped fresh cilantro or 1 Tblsp dried
- 2 tablespoons minced fresh garlic ok to use store bought minced garlic in a jar
- 12 ounces La Victoria Salsa Jalapeña extra hot, either red or green
- 2 fresh jalapeño peppers small, seeded & finely chopped
- 3 chipotle chiles
- 7 1/2 ounces chipotle peppers in adobo sauce
- 2 teaspoons Worcestershire sauce
- 15 1/2 ounces pinto beans cans organic, drained
- 15 1/2 ounces red kidney beans cans organic, drained
- 15 1/2 ounces black beans cans organic, drained
- Sour Cream
- shredded cheddar cheese
- flour tortillas warmed
- chopped fresh cilantro garnish with roughly, optional

Nutrition:

1. Calories: 400 calories
2. Carbohydrate: 33 grams
3. Cholesterol: 90 milligrams
4. Fat: 15 grams
5. Fiber: 7 grams
6. Protein: 35 grams
7. SaturatedFat: 4.5 grams
8. Sodium: 4520 milligrams
9. Sugar: 4 grams

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