

## A Bowl of Red

Chili is the official dish of Texas and known as a “bowl of red”.

SERVES 4 TO 6

1-1/2 to 2 lbs flank or sirloin steak

flour

oil

1 cup beer

1/3 cup cooking sherry or red wine

1 14 oz can tomatoes

1 large onion, chopped

2 cloves garlic, finely minced

4 stalks celery, chopped

1 red pepper, chopped

2 to 3 jalapeno peppers, chopped

2 tbsp honey

1 to 2 tsp cumin

2 to 3 tsp chili powder

2 bay leaves

1 to 2 tbsp lime juice

black pepper, freshly ground

- Cut meat strips into strips, roll in flour and fry in hot oil. Remove from pan and place in large bowl. Add beer and sherry and let it sit overnight in refrigerator.
- Next day, transfer to a heavy pot and add remaining ingredients. Simmer long and slow to blend flavors. If chili is too soupy, thicken with cornstarch mixed with some chili juices.

