

Menu Du Jour

05 Feb 2004

**Field Greens, Cucumber, Red Onion, & Tomatoes
with Blue Cheese Dressing
Stuffed Peppers
PDG Chili**

**Field Greens, Cucumber, Red Onion, & Cherry Tomatoes
with Blue Cheese Dressing**

This salad may be prepared with whatever your favorite ingredients are and whatever is seasonally available in your area.



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Stuffed Peppers

Certainly a classic comfort food dish but this version adds the heat of Chipotle peppers and a spicy tomato sauce. Any remaining stuffing mixture may be frozen for future use.



- 4 large Bell peppers
- 1 tablespoon olive oil
- 1 medium sweet onion, chopped
- 2 cloves garlic, chopped
- 1/2 teaspoon ground cumin
- 3/4 pound ground beef
- 1 (28-ounce) jar spicy tomato sauce
- 1 teaspoon black pepper
- 2 tablespoons Worcestershire sauce
- 1/2 teaspoon kosher salt
- 1 1/2 teaspoons Chipotle in adobo purée
- 1 1/2 cups cooked brown rice
- 2 cups (8-ounces) shredded Cheddar Jack cheese, divided

Preparing the peppers by cutting off the tops and scooping out the seeds and veins. Reserve the tops. In a large stockpot over high heat, blanch the peppers in boiling water for five minutes, remove, drain well, and allow to dry on a towel. Chop the reserved pepper tops.

Heat oil in large skillet over medium high heat, add onion, chopped pepper, and garlic and cook five minutes or until onion is softened. Stir in cumin and cook for two minutes. Add ground beef and cook until well browned. Remove from heat and drain well.

In a large mixing bowl, combine hamburger mixture, one cup of tomato sauce, Worcestershire sauce, black pepper, salt, and Chipotle purée. Stir in cooked rice and one cup of cheddar cheese.

Place the peppers in a one-quart casserole dish and spoon mixture into peppers.

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Bake in a preheated 350° F. oven for about 40 minutes or until hot. Heat remaining sauce in a medium saucepan and keep warm.

Pretty Damn Good Chili

Depending on where you are in the country, chili has or doesn't include beans, pork, cubed beef, ground beef, and peppers. Basically, whatever the cook wants to throw into the chili pot goes into chili. This recipe, with ground beef, ground pork and cubed beef, has a combination of textures making for a unique taste sensation. Experiment, add what you like, and don't add what you don't like. True Texas-style chili doesn't contain beans. If served at all, the beans are on the side. Crusty bread and a tossed salad rounds out this meal. (A few Lone Star long necks would also go well with this chili!)



- 1 1/2 pounds top round, cut into 3/4-inch cubes
- 1 3/4 pounds top sirloin, cut into 3/4-inch cubes
- 1 large red onion, finely chopped
- 3 to 6 tablespoons olive or vegetable oil, as needed
- 1/2 cup tawny port wine
- 3/4 pound ground beef
- 1/2 pound ground pork
- 1 tablespoon hot Hungarian paprika
- 6 large garlic cloves, minced
- 1 large red or green Bell pepper, seeded and diced
- 1 tablespoon Worcestershire sauce
- 1 (28-ounce) can stewed tomatoes
- 1 cup tomato sauce
- 1 (10-ounce) can Rotel diced tomatoes and green chiles
- 1 tablespoon ground Ancho chile
- 2 teaspoons ground cumin

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- 1 teaspoon crushed red pepper flakes
- 2 Chipotle chiles in adobo, puréed
- 3 Jalapeño peppers, seeded and finely diced
- 1 teaspoon ground Chipotle chile
- 2 teaspoons dark brown sugar
- 1 teaspoon coarse kosher salt
- 1 teaspoons cracked black peppercorns
- 1 teaspoon dried oregano
- 4 to 6 cups beef stock, as needed
- 1 (16-ounce) can Goya small red beans
- 1 (16-ounce) can Bush's kidney beans

Heat three tablespoons of oil in a 10 1/2-quart stockpot or Dutch oven over medium high heat. In a bowl, mix together the cubed top round and top sirloin. Add a single layer of cubed beef and a handful of diced red onion and cook, stirring often, until onions are translucent and meat is well browned, about five minutes. Remove meat and onions with a slotted spoon and keep warm.

Continue cooking the diced meat and onions in batches, adding more oil if necessary, until all the meat is cooked. Deglaze the pot with the wine.

Add the ground pork, ground beef, and a splash of more oil to the pot, stir, and cook for five minutes. Add paprika, garlic, Bell pepper, Worcestershire sauce, and cooked beef with onions.

Cook, stirring often, for five minutes.

Add the undrained stewed tomatoes, undrained diced tomatoes and chiles, and tomato sauce.

Bring to a low simmer. Add the chili seasoning (ground Ancho, cumin, and red pepper flakes), Chipotle purée, ground Chipotle chile, dark brown sugar, kosher salt, cracked black pepper, and oregano. Stir well to combine. Add four cups of beef stock, stir to incorporate. Cover pot and reduce heat to medium low. Simmer for at least 2 1/2 hours, stirring every 20 to 30 minutes, and add beef stock as needed to hold the correct consistency until the cubed beef is tender.

When the cubed beef is tender, add the undrained beans to the chili pot. Bring to a low boil, reduce heat and simmer 15 to 20 minutes until beans are warmed. Stir carefully so as not to crush the beans. Adjust seasoning, if necessary.

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Plate Presentation



For the chili: Spoon chili into warmed soup plate. Top with sour cream, shredded cheese, and chopped green onions.

For the stuffed peppers: Cut pepper in half and plate. Spoon tomato sauce over peppers and sprinkle with grated cheese.

Serve with crusty bread and side salad.