

Chile Colorado with Sun-Dried Red Chile Sauce

With Sun-Dried
Serves 10



THE FRESH CHILE COMPANY RECIPE

Ingredients:

- 1 jar of Sun-Dried (Fresh Red works also!)
- 3 Lbs Beef in 1-inch chunks (pre-cut stew helps)
- 3 Tbsp oil
- Salt
- Pepper
- 1 Large Onion, chopped
- 2 Tbsp Oregano
- 2 Tbsp Cumin
- 6 Garlic Cloves
- ½ cup Fire Roasted Tomatoes
- 1 cup Beef Stock
- 2 bay leaves
- Optional toppings: sour cream, cheese, cilantro, limes, sliced radishes, etc

Instructions:

- Dry the meat with paper towels and season with salt and pepper.
- Heat oil in a Stock Pan (or Dutch Oven) to medium-high heat.
- Sear chunks of meat until browned. Be sure not to overcrowd the pan-best to do it in batches. Add oil to the pan as needed per batch.
- Once all meat is browned, set aside. Re-oil the pan and add chopped onion and garlic. Cook for about 8 minutes or until they start to brown.
- Return all the mean and yummy meat juice back into the pan. Pour in remaining ingredients and simmer on low for 1-½ - 2 hours.
- When meat is tender, serve in individual bowls or over rice.
- Serve with desired toppings.