

Ihor's Ukrainian Chili with Kabanosy for Super Bowl Sunday

Actually this is delicious at any time even if there is no football game being played!

1 tablespoon of whole cumin seeds
2/4 dried ancho chilies(depending on how much heat you like)
1 dried or canned chipotle chili
2 cups of water
1/4 cup of vegetable oil
2 pounds of lean beef steak, cut into small strips (sirloin is best)
You can also add 1 lb. of ground beef, browned if you like it more meaty
1 pair of Kabanosy sausages, 1/2 inch slices on a diagonal
4 cloves of garlic, minced
1 large onion, diced
1 can 16 oz. diced tomatoes
1/2 cup of tomato paste
1 tablespoon fresh oregano
1 tablespoon salt
1/2 teaspoon of ground black pepper
1 can 27 oz red kidney beans
1 can pork and beans
Pinch of brown sugar

Toppings:

One pint of sour cream
8 oz of shredded cheddar cheese and shredded Monterey Jack cheese
2 red onions, finely chopped
1 cup chopped fresh cilantro leaves(optional)

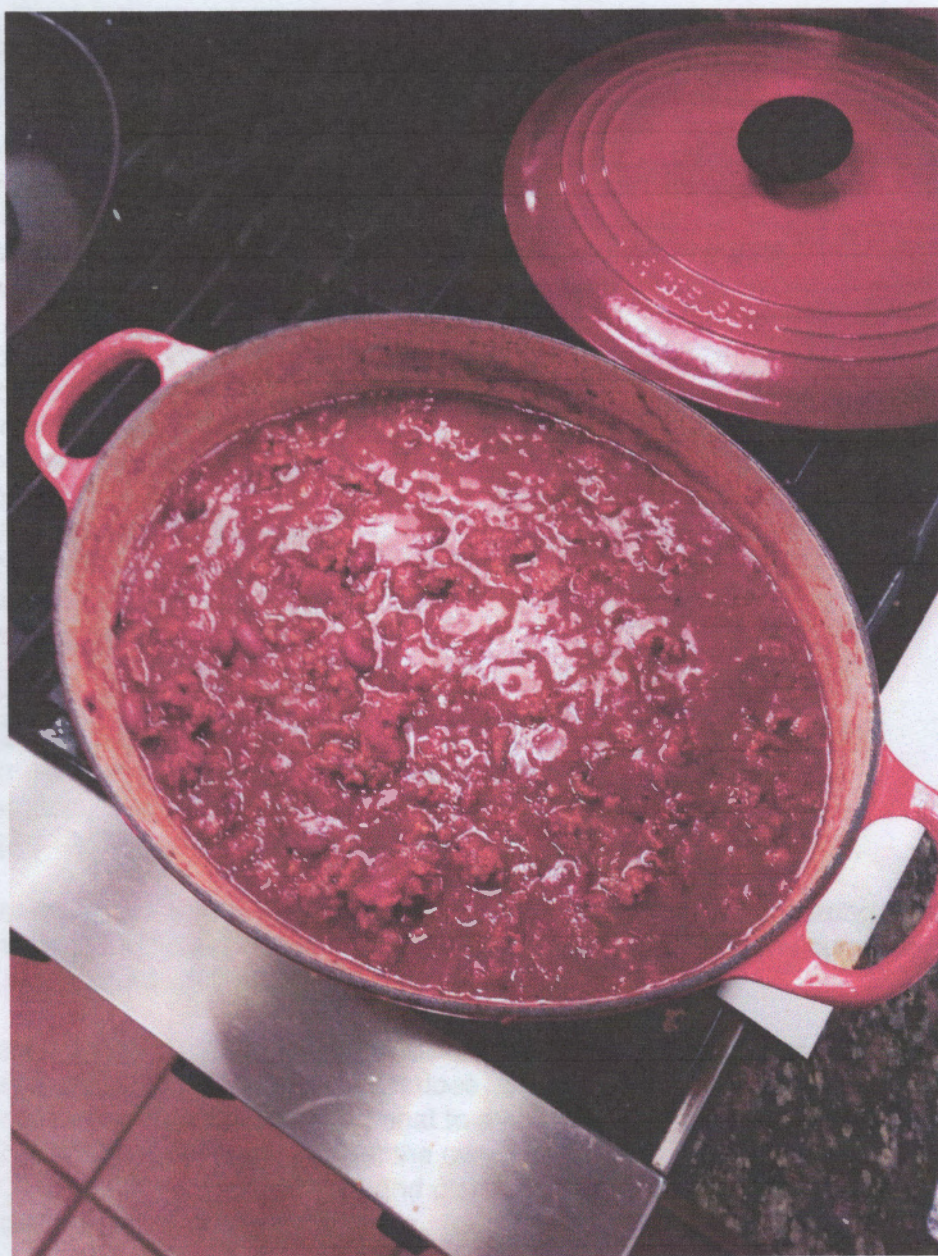
Heat a large, dry skillet over medium heat. Add cumin seeds, and toast, stirring occasionally, until fragrant for 1-2 minutes. Transfer to a bowl, let cool briefly. Grind the cumin seeds with a mortar and pestle or a spice mill, then set aside.

Lightly toast the ancho chilies in the same skillet for about one minute per side. Toast the dry chipotle chili; if using the canned chipotle it does not need to be toasted. Add the water to all of the chilies in the pan, raise the heat and heat to a boil. Turn off the heat, let all of the chilies soak until soft for about ten minutes. Set the own aside to cool. Remove the chilies, reserving the liquid. Cut open the chilies; remove and discard the stems and seeds. Transfer the chilies and water to a blender, purée and set aside.

Heat oil in a large sauce pan over high heat until smoke appears. Add the beef, in batches if necessary to avoid overcrowding. Cook, stirring occasionally until evenly browned, 5-7 minutes. Add the garlic and onion, and cook until glossy, 3-4 minutes.

Add the chili purée, tomatoes, tomato paste, ground cumin seeds, oregano, salt, pepper and stir well. Heat the mixture to a boil, reduce heat to low. Cover, simmer gently, stirring occasionally, until the beef is tender, about one hour. Stir in the beans with their liquid; simmer until the beans are heated through and the mixture is thick, about 20 minutes. Taste; adjust the seasonings with salt, sugar and red pepper sauce if needed. Ladle the chili into deep bowls and add toppings to taste.

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