

BRAISED BEEF WITH ANCHO CHILI SAUCE & FUNDIDO DIP



Prep Time: 25 minutes

Bake Time: 3 hours 15 minutes

Total Time: 3 hours 25 minutes

Serves: 6–8

Ancho Chili Sauce Ingredients

- 2 dried ancho chilies
- 1½ cup boiling water
- ½ onion, quartered
- 2 garlic cloves, coarsely chopped
- 1 tbsp puréed chipotle chilies in adobo sauce
- 1 tbsp maple syrup
- ½ tbsp lime juice
- ½ tsp salt

Beef Ingredients

- 3 lb Séka Hills beef
- ½ tbsp Séka Hills Olive Oil
- ½ cup brewed coffee
- ½–1 bottle Séka Hills Wine
- Kosher salt and ground black pepper, to taste
- Reserved chili soaking liquid

Directions

1. **Preheat the oven.** Set to 300°F.
2. **Soak the chilies.** Pour boiling water over the dried ancho chilies. Soak until softened, about 20 minutes.
3. **Prepare the chilies.** Remove the chilies, reserving the soaking liquid. Remove and discard the stems and seeds.
4. **Blend the sauce.** Purée the ancho chilies, onion, garlic, chipotle chilies, maple syrup, lime juice, and salt in a blender. Set aside.
5. **Brown the beef.** Generously season the beef with salt and pepper. Heat the olive oil over medium-high heat. Brown the beef on all sides, about 3–4 minutes per side.
6. **Prepare to braise.** Transfer the beef to a large roasting pan in a single layer.
7. **Finish the sauce.** Bring the chili sauce to a simmer and cook for about 5 minutes, stirring occasionally. Stir in the reserved soaking liquid and coffee.
8. **Braise the beef.** Pour the sauce over the beef and add the wine. Cover and continue to bake in the oven for 2½ hours.
9. **Finish uncovered.** Remove the lid and cook for another 30–45 minutes, until the beef is fork-tender.
10. **Skim and shred.** Remove from the oven. Skim off and discard the surface fat. Shred the beef for the fundido.

ANCHO CHILI FUNDIDO WITH SHREDDED CHUCK ROAST

Ingredients

- 6 oz pork chorizo, casing removed
- ¼ cup red onion, minced
- 4 garlic cloves, minced
- ¼ of a 4 oz can green chilies, chopped (or substitute 2 oz fresh chopped bell peppers)
- 8 oz Monterey Jack cheese, shredded
- 8 oz mozzarella cheese, shredded
- ½ cup heavy cream
- Shredded braised chuck roast
- Olive oil, as needed
- Pinch of salt

Garnish and Serving

- 1 handful cilantro, roughly chopped
- 1 avocado
- Tortilla chips or crispy crostini

Directions

1. **Preheat the oven.** Set to 400°F.
2. **Cook the chorizo.** In an oven-safe skillet over medium heat, cook the chorizo, breaking it into crumbles, until cooked through. Transfer to a bowl.
3. **Cook the aromatics.** If needed, add 1–2 tsp olive oil to the skillet. Add the onion, garlic, and a pinch of salt. Cook until softened, about 5 minutes.
4. **Add the meat.** Reserve about ¼ cup chorizo for topping. Return the remaining chorizo to the skillet and add the shredded braised beef. Mix and spread into an even layer.
5. **Add the cheese.** Add the Monterey Jack, mozzarella, and heavy cream. Stir gently and spread evenly.
6. **Bake.** Transfer the skillet to the oven and bake for 5–7 minutes, until the cheese is melted.
7. **Garnish and serve.** Top with the reserved chorizo, avocado, and cilantro. Serve with tortilla chips or crispy crostini.

