

Chuck Roast Chili

Oscar · 29/09/2024



Prep Time

2 hrs 35 mins

Difficult

Medium

Servings

10

Description

This hearty and delicious chuck roast chili recipe is perfect for football games and cookouts

Ingredients

- - 1 (2 pound) chuck roast
- or more to taste - 2 tablespoons olive oil
- divided - 1 teaspoon apple cider vinegar - 1 large onion
- diced - 2 green bell peppers
- diced - 2 cups chicken stock - 1 cup water - 2 (14.5 ounce) cans diced tomatoes - 1 (15 ounce) can black beans - 1 (15 ounce) can light red kidney beans - 1 (15 ounce) can dark red kidney beans - 3 tablespoons brown sugar - 2 tablespoons tomato paste - 2 tablespoons chili powder - 1 tablespoon barbecue sauce - 1 tablespoon ketchup - 2 teaspoons minced garlic - 1 teaspoon ground cumin - ½ tablespoon hot sauce (such as Valentina®) - 2 teaspoons mustard - 2 teaspoons Worcestershire sauce - salt to taste

Instructions

1. Remove fat and ligaments from chuck roast; cut into 1/2-inch cubes. Heat 1 tablespoon oil in a large pot over medium heat. Add cubed roast. Cook and stir until browned
2. about 5 minutes. Drain and discard grease. Transfer meat to a bowl and set aside. Return the pot to medium heat. Add remaining oil and vinegar
3. scraping up any bits from the bottom of the pot. Add onion and bell peppers and cook until onion is translucent
4. 5 to 10 minutes. Stir in stock and water. Add diced tomatoes
5. black beans
6. light and dark kidney beans
7. brown sugar
8. tomato paste
9. chili powder
10. barbecue sauce
11. ketchup
12. garlic
13. cumin
14. hot sauce
15. mustard
16. Worcestershire sauce
17. and salt. Bring chili to a simmer
18. about 5 minutes. Cover and continue simmering for 2 to 4 hours.