
Authentic Chile Colorado

8 guajillo chiles, (stems removed and seeded)
2 ancho chiles, (stems removed and seeded)
1 árbol chiles, (stem removed and seeded (or more if you like spicy food))
1/2 medium yellow onion, (quartered)
1 teaspoon dried oregano
1 teaspoon kosher salt
1 clove garlic
1/2 teaspoon ground cumin
2 pounds beef stew meat (like chuck shoulder or roast), (cut into 1/2-inch squares)
2 tablespoons all-purpose flour
1/2 teaspoon kosher salt, (plus more to taste)
1/4 teaspoon freshly ground black pepper
2 tablespoons cooking oil
3 cups beef broth, (divided (or chicken or vegetable broth))
2 bay leaves

1 In a medium pot, add dried Guajillo chiles, Ancho chiles, Arbol chiles, and onion to a medium pot. Cover with water until chiles and onions are completely submerged and bring to a boil over high heat. Once boiling, remove from heat, cover and let it sit for 20 minute to soften the peppers.

2 Using a slotted spoon, transfer the softened chiles and onions into a large blender. Add in 1 cup of the chile-soaked water, the dried oregano, salt, garlic and cumin. Blend until smooth. Add some of the beef broth from the meat ingredients as needed if the mixture is too thick for your blender.

3 Once the red chile sauce is as smooth as possible, pour it through a strainer into a bowl, pushing down on the solids that accumulate to get as much moisture out as possible. Discard the solids.

4 In a large bowl, add the beef, flour, salt and pepper. Toss together to coat.

5 Heat a large pot or dutch oven, heat the oil over medium-high heat. Add in half of the meat and brown on all sides so they have a good sear, about 5 minutes. Transfer the browned beef into a bowl and repeat the process with the remaining uncooked meat.

6 Once the second batch of meat has browned, return all the meat into the pot. Add in the red chile sauce, beef broth and bay leaves. Stir to combine and bring to boil. Once boiling, reduce heat to simmer, cover and cook for 45 minutes.

7 Uncover, taste and add more salt as necessary. Raise to medium heat and cook for another 15 to 30 minutes, until the sauce has reduced and thickened slightly. If you prefer a thicker sauce, cook longer.

8 Discard bay leaves and serve with Mexican rice and beans.