

Pitchfork Ribeye Steak & Rattlesnake Heirloom Bean Chili



Ingredients (12 Servings):

- 2 gallons vegetable oil, such as canola or peanut (for fryer)
- 2 pounds Pitchfork rib eye steaks, trimmed and cut into 1-inch pieces
- Coarse salt (kosher or sea) and freshly ground black pepper (for steaks)
- 3/4 teaspoon salt, divided
- 4 tablespoons canola oil
- 8 cups chopped onion (about 4 medium)
- 1/4 cup minced jalapeño peppers, seeds and membranes removed to reduce heat (about 2 large)
- 20 garlic cloves, minced
- 2 (12-ounce) bottles beer
- 2 tablespoon paprika
- 2 tablespoon ground cumin
- 2 tablespoons tomato paste
- 6 cups fat-free, lower-sodium beef broth
- 2 (28-ounce) cans whole peeled tomatoes, drained and chopped
- 16 ounces Heirloom Rattlesnake beans, cooked and drained
- 1 cup thinly sliced radish
- 2 avocado, peeled, seeded, and chopped
- 12 tablespoons small cilantro leaves
- 2 tablespoons sour cream
- 12 lime wedges

Cooking Instructions

Ribeye Preparation:

1. Set up a turkey fryer on a ring burner outdoors. Pour
2. Generously season the steaks on both sides with coarse salt and pepper. Impale the steaks from top to bottom on a pitchfork, leaving about 2 inches between them.
3. Carefully plunge the steaks into the hot oil and fry them until crusty and brown on the outside and done to taste, about 3 minutes for medium-rare. Lift the steaks out of the hot oil and let them drain on the pitchfork for about 30 seconds, then transfer them to a platter. Use tongs to slide the steaks off the pitchfork, taking care not to touch the hot tines.
4. Cut into 1" size pieces

Chili Preparation:

1. Heat a Dutch oven over medium high heat. Add oil to pan; swirl to coat. Add onion and jalapeño; sauté 8 minutes or until lightly browned, stirring occasionally. Add garlic; sauté 1 minute, stirring constantly.
2. Stir in beer, scraping pan to loosen browned bits; bring to a boil. Cook until liquid almost evaporates (about 10 minutes), stirring occasionally.
3. Stir in paprika, cumin, and tomato paste; cook 1 minute, stirring frequently.
4. Add broth, tomatoes, beans and beef; bring to a boil. Reduce heat, and simmer 1 1/2 hours or until mixture is thick and beef is very tender, stirring occasionally.
5. Stir in remaining 1/4 teaspoon salt.
6. Ladle 1 cup chili into each of 6 bowls. Divide radish and avocado evenly among bowls. Top each serving with 1 tablespoon cilantro and 1 tablespoon sour cream. Serve with lime wedges.