



# Trust Carolyn Wine Club

Recipes for pairing with Trust Carolyn  
Wine Club May 2016 Selections

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## Chile Colorado

*Pair with 2013 Kitfox Treasure Hunter Voodoo Vixen Syrah.*

### Ingredients:

- 9 New Mexico dry chiles – washed, with stems and seeds removed
- 3 cups water
- 5 pounds boneless beef chuck roast, trimmed of fat
- 1/2 cup all-purpose flour
- 1 Tbsp. kosher salt
- 1 Tbsp. black pepper
- 3 Tbsp. olive oil
- 1 large yellow onion – chopped
- 2 cups beef stock

### Directions:

Place chiles and 3 cups water into a medium stockpot and bring to boil. Remove from heat and steep for 30 minutes to soften. Strain into a bowl – keep the cooking liquid. Put chiles and some of the liquid into a blender and puree until smooth. Add more liquid as necessary to make a smooth sauce. Pass through fine mesh strainer and remove seeds or tough skins, set aside

Cut the roast into 1 to 2 inch chunks. In a medium bowl, combine flour, salt, and pepper. Dredge the beef chunks in the seasoned flour; set aside.

Heat olive oil in a large pot over medium heat. Saute onion until tender and translucent, about 5 minutes. Add beef chunks a few at a time, so as not to overcrowd the pot, and cook until evenly brown. Remove cooked meat, and continue browning remaining meat. Return reserved cooked meat to the pot. Stir in pureed chile mixture. Add beef stock to just cover beef chunks, or to personal preference. Bring to a boil over medium heat. Reduce heat to lowest setting, and simmer for 3 hours, or until meat is tender. If necessary, adjust with more stock during cooking.

Lastly serve with chopped onion, sliced green onion, cheddar cheese and sour cream. And don't forget some rice and beans!

