

Family Recipes

Carne Guisada

- 2 pounds chuck roast
- 1 jalapeño - deseeded to your liking
- 1 yellow onion
- 1 clove of garlic
- 15 oz can of red enchilada sauce

Seasonings

- 3 tbs of chili powder
- 2 tbs of paprika
- 1.5 tbs of cumin
- 2 tbs of cayenne pepper

Keely Hamman

- 2 green chiles - or 4 oz can
- 14.5 oz can of crushed tomatoes
- 1/2 cup of flour
- 3 cups of beef stock
- 2 tbs of oil

- 1 tbs of garlic powder
- 1 tbs red pepper flakes
- 1 tbs salt & pepper
- 1 tbs oregano

We season liberally with a wide variety of spices

Directions

Cook: 4 hours - Serving: 6 people

- **Chop the onion, garlic, jalapenos, and green chiles. Put in a large skillet with oil to sauté.**
- **Cut your roast into large bite sized chunks and dredge with flour.**
- **Scoop out your diced ingredients from the skillet and brown the floured roast bites until browned**
- **Put in the tomatoes and tomato and cook for just a few minutes**
- **Pour in your liquid and enchilada sauce. Bring to a very low boil.**
- **Cover and turn down to a simmer. Cook for 3 hours.**
- **Serve with rice, pico de gallo, and guacamole. Enjoy!**

KeeChai
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