

# Jailhouse Chili (Dallas County Style)

Prep: 30 minutes • Cook: 3 hours

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*A deep, beef-forward Texas bowl of red enriched with corn tortillas and lit with the clean, smoky heat of chiles de arbol—hearty, bold, and irresistibly savory.*

## Ingredients

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- 2 T beef tallow
- 3 lb chuck roast (cut into 1/2-inch chunks; excess fat trimmed)
- 2 white onions (chopped)
- 6 cloves garlic (minced)
- 6 c beef broth
- 5 dried chiles de arbol (soaked and finely chopped)
- 8 corn tortillas (6-inch) (chopped)
- 1.5 T Meat Church Blanco
- 3 T Meat Church Texas Chili Seasoning

## Instructions

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1. Boil about 1 cup of water and pour over the dried chiles de arbol in a bowl; let steep for 10 minutes until softened, then finely chop and set aside.
  2. Cut the chuck roast into 1/2-inch chunks, trimming most excess fat; season evenly with 1.5 T Meat Church Blanco.
  3. Heat a Dutch oven over medium-high heat and add the beef tallow.
  4. Brown the seasoned chuck in 3 batches without overcrowding; transfer browned meat to a bowl and reserve.
  5. Add the chopped onions to the pot without removing the fond; sauté over medium heat for about 6 minutes until browned.
  6. Stir in the minced garlic, chopped chiles de arbol, and Meat Church Texas Chili Seasoning; cook about 2 minutes until fragrant.
  7. Return the beef and any accumulated juices to the Dutch oven.
  8. Add the beef broth and the chopped corn tortillas; bring to a boil, then reduce to a gentle simmer.
  9. Simmer for about 3 hours, stirring occasionally, until the liquid has reduced and the chili has thickened.
  10. Use a large spoon to break up any larger pieces of meat; it should be very tender and starting to fall apart.
  11. Garnish as desired and serve.
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**Tags: Texas, Chili, Beef, Spicy, One Pot, Comfort Food**

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