

**Portion size:** 3/4 Cup  
**Scaled Recipe Yield:** 1 1/8 Gallons  
**Scaled Number of Portions:** 24

Amounts	Ingredients
7 1/2 #	Beef Chuck, coarse ground
1/4 Cup	Olive Oil
3 #	Yellow Onions, small dice (food processor)
1 1/2 oz	Garlic, fresh, peeled, chopped fine (food-processor)
1 tsp	Ancho Chile Powder
1/2 tsp	Ground Cumin
1/2 tsp	Ground Coriander
1/2 tsp	Ground Black Pepper
3 Quarts	Chicken Stock
3 oz	Masa Harina
1 tsp	Kosher Salt
1/2 tsp	Tabasco Sauce
12 oz	Sour Cream
3 each	Limes, cut into 8 wedges each

- Steps**
- 1) Lightly brown the meat in the oil.
  - 2) Add the onions, garlic, chile powder, cumin, coriander and pepper. Cook over medium-low heat for 10 minutes. Be careful not to burn the chili powder.
  - 3) Add the chicken stock. Scrape the bottom of the pan. Whisk in the masa harina.
  - 4) **Simmer** till the meat is very tender, about 2 hours.
  - 5) Add the salt and Tabasco Sauce.
  - 6) Hold at >140°F.
  - 7) **Serve each 3/4 Cup portion with 1 Tbsp of sour cream and a lime wedge.**

*Margaret Wooldridge, RDN*