

Canned Chipotle Beef



Ingredients

- 2 teaspoons oregano (dried)
- 2 teaspoons salt (OR non-bitter, non-clouding salt sub)
- 1 tsp red pepper flake or 1/2tsp ground chili powder
- 50 g coriander (aka cilantro, fresh, chopped. ½ cup / 2 oz)
- 8 cloves garlic
- 5 chipotle chiles (half of a small tinned in adobo sauce)
- 200 g onion (sliced. 2 cups / 8 oz. Measured after prep. 2 medium onions)
- 1 kg stewing beef (chuck, round, or brisket) (2 lbs)
- Beef broth (hot)

Info

- **Prep:** 15
- **Cook:** 75
- **Serves:** 4 pints
- [Source](#)

★★★★★ from 1 votes

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Rate

Directions

1. Put the oregano and salt in a large bowl or pot.
2. Wash and chop the fresh coriander. Add to bowl.
3. Wash, peel and slice the garlic. Add to bowl.
4. Finely chop the chiles, add to bowl.
5. Mix the contents of the bowl.
6. Wash and peel onions. Slice, and add to bowl.

7. Put a kettle or pot of water on to boil for you to make your beef broth from, if you are using bouillon cubes, powder or liquid. If you're using home-made, start heating it in microwave. Mind the surge when you remove it.
8. Trim excess fat off beef. Cut into 5 cm (2 inch) chunks. Add to bowl.
9. Using your clean hands or a very sturdy spoon, mix the contents of the bowl.
10. Jar size choices: half-litre (1 US pint) or 1 litre (US quart.)
11. Pack the warmed jars firmly (but not overly tightly) with mixture.
12. Leave 3 cm (1 inch) headspace.
13. Top up the jars with hot beef broth (or even just plain boiling water is fine.)
14. Debubble; adjust headspace.
15. Wipe jar rims.
16. Put lids on.
17. Processing pressure: 10 lbs (69 kPa) weighted gauge, 11 lbs (76 kPa) dial gauge (adjust pressure for your altitude when over 300 metres / 1000 feet.)
18. Processing time: half- litre (1 US pint) 75 minutes; 1 litre (US quart) 90 minutes.

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