

Authentic Texas Chili Recipe - Thick, Meaty & Competition-Worthy

The Ultimate Texas Chili Recipe (No Beans, Just Bold Flavor)



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5 min

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INGREDIENTS

For the Chili:

- 2½ pounds beef chuck roast, cut into ¾-inch cubes
- 2 tablespoons vegetable oil
- 1 large onion, diced
- 4 cloves garlic, minced
- 3 tablespoons chili powder
- 1 tablespoon ancho chili powder (or additional regular chili powder)
- 2 teaspoons ground cumin
- 1 teaspoon smoked paprika
- 1 teaspoon dried oregano
- ½ teaspoon cayenne pepper (adjust to taste)
- 2 tablespoons tomato paste
- 2 cups beef broth
- 1 tablespoon apple cider vinegar
- 1 teaspoon brown sugar
- Salt and black pepper to taste

DIRECTIONS

- 1. Brown the Beef:** Heat oil in a large Dutch oven over medium-high heat. Season beef with salt and pepper. Working in batches, brown the beef on all sides. Remove and set aside.
- 2. Sauté Aromatics:** In the same pot, add onion and cook until softened (about 5 minutes). Add garlic and cook 30 seconds until fragrant.
- 3. Build the Flavor:** Stir in chili powder, ancho chili powder, cumin, smoked paprika, oregano, and cayenne. Toast for 1 minute to bloom the spices.
- 4. Add tomato paste and cook for another minute.**
- 5. Simmer Low & Slow:** Return beef to the pot. Add beef broth, vinegar, and brown sugar. Bring to a gentle simmer.
- 6. Reduce heat to low, cover partially, and cook for 1½ to 2 hours, stirring occasionally, until beef is fork-tender and the sauce thickens beautifully.**
- 7. Final Seasoning:** Taste and adjust salt, pepper, or heat as needed.

SWAPS & NOTES

Add diced jalapeños or a pinch of chipotle powder.

Use stew meat, but chuck gives the best tenderness and flavor.

Simmer uncovered longer to reduce the sauce.

Toast your spices in the pan before adding liquid.

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Original recipe: <https://chefmaniac.com/authentic-texas-chili-recipe-thick-meaty-competition-worthy/>