



FEATURED ON
KING'S HAWAIIAN
ORIGINAL ROUND
BREAD

CHEESY BRISKET *Pull-Apart* BREAD



A whole loaf scored and stuffed with smoked cheddar cheese, brushed with chili-spiced garlic butter, and topped with saucy barbecue brisket.

SERVING SIZE: 1/6th loaf (1 shareable loaf)
YIELD: 24 servings (3 shareable loaves)

BUILD IT!

INGREDIENTS

3 each	King's Hawaiian Original Round Bread, deeply crosshatch cut
6 cups	Smoked cheddar cheese, coarsely shredded
6 cups	Cheddar cheese, coarsely shredded
1 1/2 cups	Unsalted butter, melted
1 tablespoon	Granulated garlic
1 1/2 teaspoons	Chili powder
1 1/2 teaspoons	Red chili flakes
4 1/2 cups	Chili con Carne (subrecipe)
3 tablespoons	Chives, minced

Prepare each pull-apart loaf to order as follows:

- 1 Place a crosshatch cut loaf of King's Hawaiian Original Round Bread on the center of a parchment-lined baking sheet.
- 2 Generously fill spaces between hatch marks with 2 cups each smoked cheddar and cheddar cheeses.
- 3 Drizzle stuffed loaf with 1/2 cup melted butter, then sprinkle with 1 teaspoon garlic powder, and 1/2 teaspoon each chili powder and red chili flakes.
- 4 Bake 10 to 15 minutes until cheese is melted and lightly toasted. Remove from oven and let cool for 1 minute.
- 5 Top with 1 1/2 cups Chili con Carne and garnish with 1 tablespoon minced chives. Serve immediately.



CHILI CON CARNE

SERVING SIZE: 1 ½ cups per shareable loaf (about ¾ cup per serving)

YIELD: 24 servings, or 3 shareable loaves

MAKE IT!



INGREDIENTS

9 each	Dried ristra chiles, stems and seeds removed, lightly toasted
6 each	Dried guajillo chiles, stems and seeds removed, lightly toasted
6 each	Dried árbol chiles, stems and seeds removed, lightly toasted
3 cups	Water, boiling
2 ¼ cups	Chipotle chiles in adobo sauce
12 ¾ cups	Diced brisket or beef chuck stew meat
3 tablespoons	Kosher salt
1 tablespoon	Black pepper, ground
½ cup	Canola oil
4 ½ cups	Yellow onion, small diced
3 tablespoons	Garlic, minced
2 tablespoons	Mexican oregano
1 ½ teaspoons	Cumin, ground
¾ teaspoon	Cinnamon, ground
½ teaspoon	Allspice, ground
12 cups	Chicken stock, unsalted
½ cup	Masa harina
3 tablespoons	Apple cider vinegar

- 1 Soak toasted dried chiles in boiling water until softened.
- 2 Transfer water and soaked chiles to a blender. Add chipotle chiles in adobo sauce and process until smooth. Set aside.
- 3 Season diced brisket or beef chuck with salt and pepper.
- 4 In a Dutch oven set over high heat, add canola oil and heat until almost smoking. Add beef and cook until deeply browned on all sides. Remove beef from pot and set aside.
- 5 Add onions, garlic, oregano, cumin, cinnamon, and allspice and cook for about 2 minutes until onion has softened and is almost translucent. Deglaze bottom of pot with 2 cups chicken stock.
- 6 Return browned beef to pot and stir in chile purée and remaining chicken stock. Bring mixture to a boil, then reduce heat to a simmer.
- 7 Simmer chili with Dutch oven lid slightly ajar for about 2 hours, until beef is fork tender. Stir occasionally.
- 8 Remove from heat and stir in masa harina and apple cider vinegar until well incorporated and thickened.
- 9 Hold hot for service or transfer to storage containers and hold chilled until service, up to 3 days.



Enjoy!

