Texas Chili

1 pound roast                                  1 teaspoon cumin

1 Tablespoon oil                             ½ teaspoon cinnamon

½ onion, chopped                            1 teaspoon oregano

1 clove garlic                                  14 ounce can peeled tomatoes

1 ½ Tablespoons red pepper            ½ ounce bittersweet chocolate

1 bay leaf                                         ½ teaspoon sugar

½ Tablespoon coriander                   sour cream

Cut beef into ½” cubes.  Cook in oil with onion and garlic.  Add seasonings and tomatoes.  Boil.  Simmer, uncovered for 1 hour.  Add chocolate and sugar.  Cook 15 minutes longer.  Remove bay leaf and serve with sour cream.