



The Beverly Hills Farmers Market

Commemorative Chili Cook Off

COOK BOOK



2012 Winners

A person wearing a pink shirt is stirring a large, silver metal pot filled with a thick, brown chili. The person's hand is visible, holding a black handle. The background is slightly blurred, showing a kitchen or food preparation area.

1st Place Winner:

Berry's Spicy Chili

Berry Nakash & Ashlee Levitch

2nd Place Winner:

Chicken Curry Chili

J. Brooks Dann

3rd Place Winner:

Cogdill 5 Meat Chili Recipe

Floyd Cogdill

Berry's Spicy Chili

1st Place Winner—Berry Nakash & Ashlee Levitch

things you need

2 Tbl
butter

3 Tbl
vegetable oil

2 Tbl
jalapenos (minced)

2
Anaheim chilies (roasted, peeled, chopped)

2
Poblano chilies (roasted, peeled, chopped)

2
yellow onions (diced)

1/2 cup
garlic (minced)

1/2 cup
shallot (diced)

2 cup
red bell pepper (diced)

6 lbs
ground beef (coarse grind)

6 Tbl
onion powder

6 Tbl
garlic powder

6 Tbl
chili powder

2 Tbl
hot paprika

4 Tbl
ground cumin

4 Tbl
ground cumin

3 1/2 Tbl
ground coriander

2 Tbl
cayenne pepper

4 Tbl
oregano

4 Tbl
kosher salt

2 tsp
fresh ground black pepper

6 cups
canned tomatoes

1 1/2 cups
tomato paste

4 cups
beef stock

to taste
Kosher salt/pepper to taste

2 tsp
brown sugar

some
flour

1 bunch
green onions (sliced thin)

1 cup
shredded cheddar cheese garnish

Here's How

Chop, brown, braise, serve and enjoy!

Chicken Curry Chili

2nd Place Winner—J. Brooks Dann

things you need

3 med/lg
onions

4 lbs
ground chicken (browned, finely chopped)

some
olive oil

3 cups
chicken stock

some
butter

3 med-lg
sweet or white onion (brown in butter)

2 small (6 cups)
yellow or orange tomatoes

3 med
Yellow peppers (diced small)

1 can
small cannellini beans

1 can
garbanzo beans

1 cup
dried apricot (diced fine)

1 1/2
habanero pepper (use gloves, don't touch eyes)

2 tsp
black pepper

2 tsp
paprika

2 Tbl
green curry

1 Tbl
ground cumin

1 Tbl
chili powder

1/4 tsp
cinnamon

1 tsp
turmeric

1 Tbl
sea salt

2 Tbl
garlic (minced)

1 tsp
ginger paste

2 Tbl
fresh cilantro (finely chopped)

2 Tbl
fresh basil (finely chopped)

1-2
dark chocolate squares

some
white wine

1 1/2 Tbl
low sodium soy sauce

some
vinegar (spiced or regular)

Cogdill 5 Meat Chili Recipe

3rd Place Winner—Floyd Cogdill

things you need

2 lbs

ground chuck (chili grind)

2/3 lb

chopped steak

2/3 lb

Italian sausage (fresh grind)

2/3 lb

beef shank

2

cloves

6 pieces

garlic

2

chili peppers (chef's choice)

2 pinches

fennel seed

2 pinches

thyme

2 pinches

oregano

1/2 tsp

cumin

2 pinches

pepper

2 pinches

salt

2

white onions

3

red bell pepper

12 oz

mushrooms

12 oz

can diced tomatoes

1 small

baby bella mushrooms

1 1/2 tsp

stock beef base product

1 cup

wine (chef's choice)

1 Tbl

honey

100 oz

water

some

flour to thicken (to preference)





2011 Winners

A person wearing a pink shirt is stirring a large, silver metal pot filled with a thick, brown bean soup. The person's hand is visible, holding a black-handled spoon or spatula. The background is slightly blurred, showing a kitchen or food preparation area.

1st Place Winner:

2nd Place Winner:

3rd Place Winner:



2010 Winners

1st Place Winner:

Vegetarian Chili Recipe

Tanu Gupta

2nd Place Winner:

Chili Recipe

Brian Watson

3rd Place Winner:

Big Texas Red

Teresa Jones & Caroline Frost





Vegetarian Chili Recipe

1st Place Winner—Tanu Gupta

things you need

2 lg cans

red kidney beans

1 lg can

garbanzo beans

2 lg

onions (diced)

2 tsp

Ginger paste

3 Tbl

cooking oil

2-3

bell peppers (any color, diced)

1/2 cup

Paneer—Indian farmers cheese (crumbled,)

1 1/2 lg cans

tomatoes or equivalent fresh tomatoes (diced)

1/2 bunch

cilantro (chopped)

1 Tbl

cumin

1 Tbl

ground clove

1 Tbl

cilantro seeds

4-5

bay leaves

to taste

salt & red pepper flakes

here's how

- 1 Add oil to pot on medium heat
- 2 Add cumin and roast lightly then add chopped onions and cook till they are caramelized.
- 3 Add ginger paste and tomatoes and simmer for 10 min.
- 4 Add ground cloves, cilantro seeds & canned beans. I prefer to drain them and replace the liquid with fresh water.
- 5 Once beans have softened (10-15 min), Add bell peppers and paneer and bay leaves.
- 6 Add salt and red pepper flakes according to personal taste.
- 7 Add cilantro for garnish.

Chili

2nd Place Winner—Brian Watson

things you need

2
Boston butts (trimmed & cut into 1" cubes)

12
yellow onions (chopped)

4
tomatillos

6
Anaheim chilies

1 1/2 cups
white vinegar

3 cups
chicken stock

6 Tbl
oregano

6 Tbl
cumin

3 Tbl
salt

3 Tbl
black pepper

to coat pan
vegetable oil

3/4 cup
garlic (minced)

here's how

- 1** Grill all chilies over open flame until skin is charred. Grill tomatillos over open flame, until slightly charred. Place chilies and tomatillos into bowl, cover with foil. Let steam for 30 minutes.
- 2** Meanwhile, in batches brown pork in cast iron pan. Coat pan with one turn of veggie oil. Add oil as needed, until all pork is browned. Once pork is browned transfer pork to stock pot. Add garlic and onions to cast iron pan. Sauté until translucent. Transfer garlic and onions to stock pot with pork.
- 3** Deglaze cast iron pan with white wine and vinegar. Reduce for 5 minutes, transfer liquid to stock pot.
- 4** After chilies and tomatillos have steamed add tomatillos to stock pot with pork. The chilies need to be peeled. Remove seeds from the poblano and Anaheim chilies. Chop all chilies and add to stock pot.
- 5** Once all ingredients are in stock pot add spices and chicken stock to stock pot. Bring to a simmer. Let simmer for at least one hour before serving.

Big Texas Red

3rd Place Winner—Teresa Jones & Caroline Frost

things you need

3 Tbl

olive oil

2 lbs

beef chuck (1" cubes)

2 lbs

pork shoulder (1" cubes)

1

beef soup bone

some

sea salt & fresh ground pepper

2 Tbl

ancho chili powder

1 Tbl

ground coriander

1 Tbl

ground cumin

1 Tbl

sweet paprika

1 Tbl

dried oregano

1/4 tsp

ground cinnamon

2

onions (diced)

10 cloves

garlic (minced)

1 can

chipotle pepper in adobo (chopped)

1

jalapeno (roasted, peeled, seeded, chopped)

1 tsp

sugar

2 Tbl

tomato paste

1 lg can (28 oz)

tomatoes

1/2 cup

masa harina

Garnishes:

3 cups

shredded cheddar cheese

2 bunches

green onions (chopped)

1 container

sour cream

2

avocados (chopped)

here's how

- 1 In a large heavy pot, heat the oil. Season meat and soup bone with salt and pepper. Brown in oil, in batches so as not to over crowd the meat. Brown soup bone
- 2 Return meat and bone to pan, and add spices, garlic, onion, and peppers. Combine and cook over medium until onions are translucent.
- 3 Add enough water to cover by 1 inch, about 1 quart, and add tomatoes with their liquid. Bring to a boil and skim off any foam that rises to the surface.
- 4 Reduce heat and simmer until meat is fork-tender, about 2 hours, adding water as necessary.
- 5 Add masa harina, stir, and simmer about ten minutes.
- 6 Season with salt and pepper to taste.
- 7 Garnish each serving with more cheese, green onions, and avocado.





2009 Winners

A person wearing a pink t-shirt is stirring a large, silver metal pot filled with a thick, reddish-brown chili. The person's hands are visible, holding a metal spoon. The background is slightly blurred, showing a kitchen or food service area.

1st Place Winner:

Vegetarian Chili Recipe

Tanu Gupta

2nd Place Winner:

Green With Envy Chili

Brian Watson

3rd Place Winner:

Big Texas Red

Teresa Jones & Caroline Frost

Green With Envy Chili

2nd Place Winner—Brian Watson

things you need

3 slices

Bacon (rendered, chopped)

3 Tbl

adobo seasoning

1 tsp

oregano

Toast Seasonings

2 cups

onions (chopped)

1 cup

pasilla chilies (chopped)

1 cup

Anaheim chilies (chopped)

2

green peppers (chopped fine)

2 tsp

salt

1 Tbl

black pepper

to taste

green Tobasco

3 lbs

ground pork butt (season with salt & pepper)

14 oz

green enchilada sauce

14 oz

green salsa

1 cup

water

1-2 cans

pinto beans

1/2

lime (juiced)

Garnish:

some

Greek yoghurt

some

Cilantro (chopped)

some

lime wedges

here's how

- 1 Render 3 Slices of Bacon chopped Add 3 tbs of adobo seasonings Add 1 tsp oregano
- 2 Toast seasonings Add 2 cups chopped onions Add 1 cup chopped Pasil-las Add 1 cup chopped Anaheim Add 2 green peppers chopped fine Add 2 tbs garlic Add 2 tsp salt Add 1 tbs black pepper Add variable amount of drops of Green Tabasco
- 3 Brown 3 lbs ground pork butt (seasoned with salt and pepper) Add 14oz Green Enchilada Sauce and 14 oz green salsa to meat
- 4 Add pepper mixture to meat. Stir Add 1 cup water Add 1-2 cans Pinto Beans
- 5 Simmer for 1-2 hours as time allows
- 6 Stir in juice of 1/2 of a lime
- 7 Garnish with greek yoghurt, cilantro, lime wedge



Monica's Hot & Spicy Chili

Monica's Hot & Spicy Chili

Everyone requests this sweet, hot & spicy chili recipe. Every fall, Halloween & Super Bowl, it was anxiously anticipated, talked about & gratefully received in my home. Enjoy!

things you need

1 lbs

pork cubes

2 lbs

ground beef

6 Tbl

olive oil

4 cloves

garlic (crushed)

2 lg

yellow onions (chopped medium fine)

1

green pepper (chopped fine)

1—48 oz can

V8 tomato juice

6—8 Tbl

Salsa Suprema Hot Sauce

1 can

beer

4 tsp

Cavender's All Purpose Greek Seasoning

1 heaping Tbl

chili powder

2 Tbl

oregano

2 Tbl

coriander

2 Tbl

powdered cumin

1 oz

bittersweet chocolate

3 Tbl

brown sugar

2 dashes

Worcestershire



here's how

- 1 Sauté pork cubes in olive oil, over med to hi heat, sprinkling generously with white pepper, until well done, (1 + tsp red, 6 shakes of white Pepper). Remove to side dish.

Brown ground beef in reserved oil in pan or add 1 more Tbsp olive oil, to cook, brown ground beef. Generously sprinkle ground beef with red pepper (2 tsp cayenne 12 shakes of white pepper) less or more depending on how hot you like it. Remove from pan and reserve with cooked pork.

- 2 Add another couple tablespoons of oil to sauté; garlic, onions & green pepper, over medium hi heat. When onion mixture is soft and melted add all other spices, Greek seasoning, chili powder, oregano, cumin & basil blending well & cooking a little more, 2-4 minutes over medium heat.
- 3 Then in your largest heavy stock pot (2 gallon +) add all cooked meat with all sautéed vegetables, add V8, stewed tomatoes, tomato paste, beer, brown sugar, Salsa Suprema, Worcestershire, & chocolate.
- 4 Cook, simmer, stirring every 10-15 minutes, for 2 hours.
- 5 Serve over rotini pasta to stretch for a heartier meal, or to lessen the heat. *Note sour cream will lighten the heat too. Garnishes; sour cream, grated cheddar, chopped onion.

You will forever be the queen or king of chili when you serve this chili.

Garbanzo Bean & Sausage Chili

3rd Place Winner— Philip Bartolf

things you need

5 cans

garbanzo beans (drained, rinsed)

1 lbs

sausages – equal mix of hot & mild
(casings removed, crumbled)

1

smoked turkey thigh

1/2 cup

olive oil

2

onions—yellow or white (med. dice)

1

fennel bulb (med. dice)

1

ancho chili (small dice)

1

red or yellow pepper (small dice)

5 cloves

garlic (minced)

1 Tbl

cumin seed (toasted, ground)

2 Tbl

dried ancho chili powder

2 Tbl

dried chipotle chili powder

2 Tbl

chili con carne seasoning mixture (Penzey's)

1 can

chipotle pepper in adobo (chopped)

1

jalapeno (roasted, peeled, seeded, chopped)

1 tsp

sugar

2 Tbl

tomato paste

1 lg can (28 oz)

tomatoes

1/2 cup

masa harina

Garnishes:

3 cups

shredded cheddar cheese

2 bunches

green onions (chopped)

1 container

sour cream

2

avocados (chopped)

Serves 10

here's how

- 1 In a Dutch oven or heavy pot, large enough to hold all ingredients, Heat oil until hot, add sausage and fry until most of the pink is gone. Remove sausage to another container.
- 2 To the remaining fat/oil in the pot, add the onions, lightly salt and pepper them, and cook until lightly browned; add the fennel, red or yellow pepper and cumin seed, and continue to cook until onions darken a bit more. Add ancho chile and garlic and cook for another 2 – 3 minutes, then deglaze with the beer, and reduce by 3/4s.
- 3 Add sausage back into pot. Add tomatoes and chicken stock and bring to boil. Lower flame to low and add all remaining ingredients, except lemon juice, parsley and cilantro. Note: the canned chipotles are whole, and very spicy. Add to your taste. Note: sprigs of fresh herbs can be tied up in a bit of cheese cloth
- 4 Let chili cook on low heat, partially covered, for about 1 ½ - 2 hours. Stir regularly to prevent anything from sticking to the bottom of the pan, and to help chipotles break up and dissolve. Liquid should be syrupy (if too thick, thin out with chicken stock, to desired consistency)
- 5 Remove turkey from chili, cut meat from the bone, and cut into small dice. Return turkey meat to the pot along with the bone.
- 6 Taste, season further with salt and pepper, any more of the dry seasonings, to your taste
- 7 Add chopped parsley and cilantro, stir, and then add lemon juice
- 8 Taste again, adjust seasoning to taste, then serve hot with favorite accompaniments.

2008 Winners

A person wearing a pink shirt is stirring a large, silver metal pot filled with a thick, brown chili. The chili contains visible beans and vegetables. The person's hand is visible, holding a black handle of a stirring tool. The background is slightly blurred, showing a kitchen or food preparation area.

1st Place Winner:

Authentic Louisiana Cajun Chili

Annie Judis

2nd Place Winner:

3rd Place Winner:



Authentic Louisiana Cajun Chili

1st Place Winner—Annie Judis

things you need

2 lbs

ground chuck

2 Tbl

olive oil

8 cloves

garlic (chopped)

1 cup

onion (chopped)

3 envelopes

chili seasoning

some

fresh basil

some

fresh thyme

1/2 tsp

dried oregano

1 tsp

brown sugar

2 Tbl

cayenne pepper

to taste

salt & pepper

1 cup

red wine

4 whole

bay leaves

1 can

whole tomatoes

1 can

tomato sauce

2 tsp

paprika

1 package

Hillshire Farms Pilska Kielbasa sausage
(cut into small round pieces)

1 can

kidney beans

1 can

chicken broth

2 tsp

chili flakes

2

red chili peppers

2 Tbl

Tobasco hot sauce

Garnish:

some

extra sharp cheddar cheese
sour cream
green onion

Zach's Chili

2nd Place Winner—Zach Bradshaw

things you need

4 lbs

Boston butt pork shoulder

1—15 oz can

black beans

2—14.5 oz can

Hunt's fire roasted diced tomatoes

4

green tomatoes (poached, skinned, chopped)

1—15 oz can

white corn

1—7 oz can

chipotle chilies in adobo sauce

1—4 oz can

green chilies (chopped)

1/2

red bell pepper (chopped)

1/2

green bell pepper (chopped)

1 med

brown onion (chopped)

2 Tbl

olive oil

2 cloves

garlic

2—12 oz bottles

German wheat beer (Ayinger Weisse)

1 Tbl

yellow mustard

1 Tbl

chili powder

1 1/4 Tbl

ground cumin

1 tsp

cayenne pepper

3/4 tsp

ground cinnamon

1 tsp

cracked black pepper

1 tsp

salt

2 whole

bay leaves

1 bunch

fresh cilantro (chopped)

here's how

- 1 Salt pork. Steam in Pressure Cooker for 1 hour with bottle of beer.
- 2 Sauté garlic in pot, add onion and sweat. Add all ingredients. Pull the pork apart and add. Simmer 1 hour.
- 3 Serve in bowls and top with fresh cilantro.

Andrea's Awesome Arkansas Chili aka A3C

Andrea Love

things you need

1 lbs

ground beef

12

tomatoes

1

onion

1

green pepper

1

red pepper

1/2 cup

ketchup

1/2 can

beer

array

seasonings

1/2 can

beans

here's how

- 1 Sautee ground beef in a separate skillet.
- 2 Liquefy tomatoes and add chopped peppers and onions.
- 3 Add ketchup, beer, seasoning and beans.
- 4 Allow to boil, add meat 20 minutes prior to serving.
- 5 Garnish as preferred.

Check Your Pants Chili

Marc Axelrod & Jeff Brynan

things you need

3 lbs
meat

3 med
onions

12
dried chipotle peppers

1 Tbl
ground cumin seed

3 cloves
garlic

2 Tbl
lime juice

1/2 cup
cocoa powder

9
fresh poblano peppers

2—16 oz can
crushed tomatoes

2 Tbl
chili powder

1 Tbl
paprika

5
fresh sage leaves (chopped)

1/2 cup
brown sugar

to taste
salt

to taste
black pepper

to taste
bay leaves

here's how

- 1 Cut the chipotles in half, cover with hot water, steep 30 minutes. After softening, add water and chipotles to blender with garlic and blend until
- 2 Sauté meat until grey, add chopped onion and brown on medium heat until caramelized.
- 3 Add meat, chipotle, tomatoes and spices to pot and bring to boil.
- 4 Add lime juice, cocoa and sugar. Reduce heat and simmer for an hour and a half
- 5 One-half hour before serving, flame char poblano skins, peel off and discard skins. Dice peppers and add to pot.

Chili Recipe

John & Steve Baldikoski

things you need

1 lg

onion (chopped)

1 Tbl

oil

2 lbs

chili meat (1lb beef, 1lb pork or chorizo)

2 cans—14.5 oz each

chopped tomatoes

2 cans—8 oz each

tomato sauce

1 tsp

sugar

2 tsp

ground cumin

2 tsp

paprika

2 lg cloves

garlic (crushed)

1 can

beer

2 whole

fresh serrano chilies (minced fine)

5 Tbl

chili powder

to taste

salt & pepper

to taste

cayenne pepper (this provides the "hotness")



What's Good Henry's Chili

Henry Harmon, Jr.

things you need

some

ground turkey

some

baked beans

some

refried beans

some

onion

some

green bell peppers

some

tomatoes (diced)

some

tomato sauce

some

green peppers

some

green chili peppers

some

crushed pineapple

some

lemon pepper

some

Lowery's seasoned salt

1 slice

American cheese

a little

ranch dressing

2 spoons

sugar

a lot

pure talent & skill



Real Texas “No Bean” Chili

Heda Hahn

things you need

Tomato Sauce:

1 can—4 oz
chicken broth

1 can—8 oz
tomato paste

1 can—8 oz
tomatoes sauce

8
roma tomatoes
(steamed, peeled, diced—can use canned)

1/2 cup
yellow onion (diced)

1/2 cup
celery (diced)

1
Anaheim pepper (diced)
OR 2 cans chopped green peppers

3 cloves
garlic (pressed)

1/2 Tbl
cayenne pepper

1/2 Tbl
paprika

1/2 Tbl
pepper

1/2 tsp
salt

Spice Mixture:

5 Tbl
fresh chili powder

1/2 Tbl
Salt

1/2 Tbl
Lawry's Seasoning

1/2 Tbl
Paprika

1/2 Tbl
fresh ground pepper

2 Tbl
cumin

1 Tbl
oregano

1 1/2 Tbl
Tobasco hot sauce

Meat:

1 1/2 lbs
lean beef - flank, sirloin, or tenderloin
(cut into 3/8" cubes)

1 lb
kidney suet OR 1/2 cup oil
(if your butcher doesn't have kidney suet, any
will work)

1 lb
ground pork

1 lb
ground beef

to taste
black pepper

2 cans—14 oz
Chicken broth

2
onions (chopped)

1 bunch
green onion (chopped)

things you need—cont.

1
serrano pepper (chopped)

1
jalapeno pepper (chopped)

3 cloves
garlic (pressed)

5
roma tomatoes (diced)

1/2 cup
Mexican beer (drink balance)

1/3
spice mixture

Secret Ingredients:

1/2 lb
jack cheese (cubed)

2
Limes (juiced)

wedged
limes

here's how

- 1 Combine tomato sauce ingredients and simmer for 1 hr in saucepan.
- 2 Mix together spice mixture
- 3 Brown the meat in a sauté pan, drain/remove the fat and add to chili pot with:

2 -14 oz cans of chicken broth pressed	3 cloves of garlic
2 diced onions	5 Roma tomatoes diced
1 bunch of green onions chopped (drink the rest)	1/2 a Mexican beer
1 Serrano pepper chopped ture	1/3 of the spice mix-
1 Jalapeño pepper chopped	
- 4 Simmer for 30 minutes stirring often. Add tomato sauce and simmer for 1-1 1/2 hours. Add the last 1/3 of the spice mixture 10 minutes before the chili is ready and incorporate the secret ingredients:
- 5 Serve with a lime wedge and ENJOY!

Real Texas "No Bean" Chili

Beer & Bourbon Chili

Janis Barquist

things you need

some

olive oil

some

onion

some

garlic

some

beef stew meat (cut into very small pieces)
OR ground beef or turkey

Some canned or fresh

tomatoes (if fresh, peel)
(about 1 lb per lb of meat)

some

water from the soaked chilies

some

cumin

some

salt

some

oregano

some

pepper

some

brown sugar

some

bourbon

some

beans (canned or fresh—if fresh, soaked & boiled before use)

some

cilantro

some

chocolate

some

masa corn flour



here's how

- 1 Start by soaking the chilies in boiling water until they are soft.
- 2 While the chilies are soaking, start sautéing the onions, garlic and then the meat. Add tomatoes, cumin and oregano. Add chilies and their water when they are ready. Cook mixture until done.
- 3 Add beans at end. Add a little sugar, chocolate, salt, pepper and bourbon to taste. Thicken the chili with a little corn masa mixed with water.
- 4 I often use a combination of chipotle, morita, ancho, negro and guajillo chilies. I have used about 4 of each, except for about 5 of the chipotle for about 3 ½ lbs. of meat, soaked in boiling water until soft. Then I chopped them up, but scraped the soft flesh off the guajillos and tossed away the skin because that skin doesn't really soften.



Chili Recipe

Joe Verret

things you need

4-5 strips

bacon

1 lb

ground beef

1 lb

Mexican chorizo

1

red onion (chopped)

1 cloves

garlic (chopped)

1-2

chipotle peppers (chopped)

2 Tbl

liquid smoke

2 tsp

mole

1 tsp

curry powder

1 tsp

red wine

1 tsp

sugar

2 cans

chili beans

1 can

Mexican style tomatoes

1 package

pasilla chili powder

here's how

- 1** Fry bacon pieces in cooking pot until crisp.
- 2** Add onion garlic and chipotle(s) and fry until onion is almost brown.
- 3** Add remaining ingredients and enough water to cover.
- 4** Bring to a boil and then reduce to simmer for two hours (adding water as necessary to cover).
- 5** Serve with corn chips, sour cream, grated cheese, chopped green onions, and chopped jalapeños.

Kennedy's Cook-Off Chili

Judson Kennedy

things you need

3 lbs

beef roast (cubed small)

1 lg

onions

6 cloves

garlic (minced)

1 can—15 oz

tomato sauce

1 tsp

Salt (more later, to taste)

1 Tbl

oregano

1 Tbl

cumin

4 Tbl

chili powder

1 Tbl

paprika

2

bell peppers (minced fine)

1 can

Rotel extra hot tomatoes

2 cans

diced tomatoes

2 cans

refried beans

here's how

- 1 Brown beef, add onions and bell peppers cooking until tender (very important).
- 2 Add dry ingredients and garlic. Combine well.
- 3 Add tomato sauce and diced tomatoes. Combine well again. If more fluid is needed add V-8 juice. Taste.
- 4 If more heat is needed add red pepper powder to taste.
- 5 Also add salt to taste.
- 6 Bring to a boil, lower to simmer as long as allowed.
- 7 Makes 8 servings.

Vegetarian Chipotle Chili

Lorraine & Emma Rosenblatt

things you need

2 Tbl

extra virgin olive oil

1/2 cup

onions (diced)

1/2 cup

carrot (diced)

1/2 cup

roasted corn kernels

1/2 cup

firm tofu (diced)

1 1/2 cup

frozen mixed pepper strips

1 small package

chili seasoning mix

1-3 Tbl

chipotle peppers in adobo sauce (minced)

1 can—28 oz

tomatoes (diced)

1 can—15 oz

kidney beans (drained)

1 can—15 oz

black beans (drained)

Toppings:

Scallions (chopped)

sour cream

shredded cheese

here's how

- 1 Heat oil in large pot over medium heat.
- 2 Sauté onions and carrots about 3 minutes.
- 3 Add peppers, corn and tofu and cook until warm.
- 4 Stir in seasoning mix and add chipotles.
- 5 Add tomatoes, beans and 1 cup of water.
- 6 Gently simmer over low heat, uncovered, 30 minutes.
- 7 Garnish individual bowls using different toppings and enjoy!

Brisket Chili

Teresa Jones

things you need

3 lbs

brisket (cubed)

2 Tbl

solid vegetable shortening

1—14.5 oz can

beef broth (do not use unsalted)

1 can

green canned chili pepper

1—8 oz can

tomato sauce

1 Tbl

ground hot red chili pepper

1 Tbl

granulated onion powder

1/2 tsp

cayenne pepper

1/4 tsp

jalapeno powder

1 tsp

chicken bouillon crystals

5 tsp

ground mild red chili pepper

4 tsp

ground cumin

1/4 tsp

black pepper

2 tsp

chili powder

here's how

- 1 Brown the beef in the vegetable shortening. Drain off the excess fat. Put the beef in a large pot and add enough hot water to cover. Bring to a boil, cover, reduce heat to a simmer and cook until the meat begins to tenderize, about 1 hour.
- 2 Put the beef broth and the whole green chili pepper in a saucepan and heat. When it's hot, add to the beef along with the tomato sauce. Cover and bring the mixture to a slow simmer. After 30 minutes, add the ground hot red chili pepper, onion powder, half of the garlic powder, the cayenne, jalapeño powder and chicken bouillon. Cover and maintain a slow simmer for another hour.
- 3 Then add the ground mild red chili pepper, cumin, chili powder and remaining garlic powder and black powder and simmer, uncovered, for an additional hour. Before serving, taste and adjust seasonings as needed.

Chili

Marijane Mitock

things you need

4 strips

bacon (diced)

2 med

onions (chopped)

5

carrot (sliced thin)

3 cloves

garlic (minced)

2 lbs

coarse ground chuck

1 1/2 lbs

beef sirloin (cut very small dice)

2 cups

beef broth

2 cans—8 oz

tomato sauce

1 small

potato (shredded)

2 Tbl

chili powder

1 tsp

dried basil

1 tsp

dried oregano

Garnish:

shredded cheese
chopped scallions
sour cream

here's how

- 1 Cook bacon in dutch oven or large pot until almost crisp.
- 2 Add onions and carrots; sauté until almost tender, then add garlic for about 2 minutes.
- 3 Stir in both meats, brown on all sides.
- 4 Drain grease.
- 5 Add all remaining ingredients. Bring to boil then reduce heat to simmer.
- 6 Season with salt and pepper; cover, cook 1 hour.





2007 Winners

A person wearing a pink t-shirt is stirring a large, silver metal pot filled with a thick, brown chili. The chili contains visible beans and vegetables. The person's hand is visible, holding a black handle of a stirring tool. The background is slightly blurred, showing a kitchen or food preparation area.

1st Place Winner:

Authentic Louisiana Cajun Chili

Annie Judis

2nd Place Winner:

3rd Place Winner:

All Thai'd-Up TexAsian Chili

David Shur

things you need

4 lbs

beef chuck (cut into 3/8" dice)

2 lbs

lean beef round (coarse grind)

3

onions (chopped)

10 cloves

garlic (chopped)

2—15 oz can

tomato sauce

1—28 oz can

red chili sauces (enchilada sauce)

1— 15 oz can

diced tomatoes

2—13.5 oz cans

Thai coconut milk (reserve 1/2 can for topping)

2 Tbl

cumin powder

3 Tbl

chili powder

6 Tbl

Thai red curry paste (reserve 1 Tbl for topping)

4 Tbl

Thai fish sauce (reserve 1 Tbl for topping)

2

limes (juiced)

3 Tbl

lemongrass (finely chopped)

1/2 cup

basil (chopped)

2 Tbl

brown sugar

2 cans

black beans

3 Tbl

masa flour (mixed with water into paste)

to taste

black & cayenne pepper

1 cup

bread crumbs for topping

some

green onion (chopped, for topping)

some

cilantro (chopped, for topping)

here's how

- 1 Brown beef in oil, then add onion, garlic and bell pepper. Add beef stock, chili sauce, canned tomatoes, coconut milk, cumin, chili powder, curry paste, fish sauce and lemongrass. Simmer uncovered for 40 minutes.
- 2 Add basil, brown sugar, beans, masa flour paste, black and cayenne pepper. Simmer covered for 20 minutes. Adjust seasoning.
- 3 For topping: mix bread crumbs, fish sauce, coconut milk, and curry paste. Toast mixture in a dry frying pan until browned and crisp. Remove from heat, and add green onion and cilantro. Sprinkle mixture over individual bowls of chili.



CaliBama's Spicy Hot Turkey Chili

Nancy Minkler

things you need

1.25 lbs

lean ground turkey (or ground sirloin if you prefer)

1 Tbl

extra light, extra virgin olive oil

1/2 cup

water

1 cup

Red, green, yellow bell peppers (diced)

1 cup

white onion (diced)

1—14.5 oz can

Tomato sauce

1—14.5 oz can

Mexican style stewed tomatoes

1—14.5 oz can

Peeled, petite diced tomatoes

2 —10 oz can

Rotel Chili Fixins (diced tomatoes & green chilies)

1—30 oz can

chili beans in gravy

1—30 oz can

dark red kidney beans (drained & rinsed)

1 Tbl

sugar

1/4 tsp

jalapeno powder

1 tsp

Accent brand seasoning

2 tsp

garlic powder

2 tsp

onion powder

3 tsp

Mexican blend chili powder

1 tsp

paprika

1 tsp

crushed red pepper flakes

3 Tbl

masa flour (as a thickening agent)

2 small handfuls

dried parsley flakes

a few short dashes

red savina mash***

to taste

salt

to taste

pepper

here's how

- 1 Cook meat thoroughly in olive oil over med-high heat.
- 2 Add water, spices, and masa flour. Let simmer for a few minutes, stirring frequently.
- 3 Add diced bell peppers, onion, and all canned ingredients. Stir very well to mix ingredients, reduce heat to med-low and simmer a minimum of 30 minutes, stirring frequently.
- 4 If you have the luxury of time, simmer longer. Best served with home-made cornbread and Colby cheese for dipping!
- 5 ***This chili has a spicy kick to it due to a few ingredients; therefore, if you are sensitive to spicy foods, feel free to eliminate the Mexican style tomatoes, Red Savina Mash, and Rotel Chili Fixins. Just substitute plain stewed tomatoes, and regular Rotel, leaving out the Red Savina Mash altogether.



2007 Chili

Bert Sackman

things you need

2 lbs

top round steak (cut into 1/4" dice)

1 tsp

kosher salt

4 oz can

Los Chilenos de Nuevo Mexico
Red Enchilada Sauce Mix

5 cups

cold water

1 Tbl

onion powder

1 Tbl

cumin powder

1 Tbl

garlic powder

8 oz

tomato sauce

some

beef broth

here's how

- 1 Salt and brown the diced meat in a dry skillet for about 3 minutes. Turn out into a sieve and rinse with beef broth. Reserve meat.
- 2 Dissolve red enchilada sauce mix in water in a saucepan. Simmer for 30 minutes.
- 3 Add cumin, garlic powder, onion powder, and tomato sauce to saucepan and simmer for 15 minutes.
- 4 Return drained meat to saucepan, stir to incorporate and simmer for 10 minutes. If Chili is too thick, thin it with beef broth.
- 5 Adjust seasonings with cumin and salt. The Chili should be salty and have a strong cumin flavor.

Dan's Chili Code

Dan Miano & Anna Egthuysen

things you need

1 oz

olive oil

2 lg

sweet onions (chopped)

3 lg

white onions (chopped)

1 lg

Carrot (whole)

2 stalks

Celery (whole)

3/4 gallon

water

1 lg can

pureed tomatoes

1 lg can

tomato paste

4 lg cans

whole tomatoes

4 lbs

Steak

1 cup

chili powder

3 oz

chocolate

1 bottle

beer

1 Tbl

salt

1 Tbl

white pepper

1 Tbl

oregano

1 Tbl

cinnamon

1 Tbl

cumin

1 Tbl

garlic powder

1 Tbl

paprika

1 Tbl

chili flakes

6

Anaheim peppers

6

jalapeno peppers

6

red chili peppers

5

chili Tepin peppers

4

Habanero peppers

1 lg

red bell peppers

Check Your Pants Chili

Marc Axelrod & Jeff Brynan

things you need

3 lbs
meat

3 med
onions

12
dried chipotle

1 Tbl
ground cumin seed

3 cloves
garlic (minced)

2 Tbl
lime juice

1/2 cup
cocoa powder

9
fresh poblano peppers

2—16 oz cans
crushed tomatoes

2 Tbl
chili powder

1 Tbl
paprika

5
fresh sage leaves (chopped)

1/2 cup
brown sugar

to taste
salt

to taste
black pepper

to taste
bay leaves

here's how

- 1 Cut the chipotles in half, cover with hot water, steep 30 minutes. After softening, add water and chipotles to blender with garlic and blend until
- 2 Sauté meat until grey, add chopped onion and brown on medium heat until caramelized.
- 3 Add meat, chipotle, tomatoes and spices to pot and bring to boil. Add lime juice, cocoa and sugar. Reduce heat and simmer for an hour and a
- 4 One-half hour before serving, flame char poblano skins, peel off and discard skins. Dice peppers and add to pot.

No Manches Chili

Jim Morrow

things you need

3 lbs

beef

1/2 lbs

bulk pork sausage

6 cup

celery (chopped medium fine)

4 med

onion (chopped medium fine)

2 no 3 cans

tomatoes (standard pack)

2 Tbl (rounded)

salt

2 Tbl (rounded)

sugar

4 oz cans or 2 small cans

ground cuminos or cumin

1/2 tsp

ground cloves

1-2 tsp

ground cayenne pepper

1 oz

dried sweet basil leaves (whole)

2 whole

bay leaves

2 Tbl (optional)

whole coriander seed

1 Tbl (optional)

mustard seed

1/2 cup

mexican chocolate

3 Tbl

flour

3 cans

Campbell's Bouillon or Consomme plus water

To make 2-2 1/2 quarts

here's how

- 1 Brown pork sausage meat, broken up. After a while add the rest of the meat; stir it all together, and raise the fire a bit. Mix together salt, sugar, paprika, and chili powder, the cloves, cuminos, and cayenne (if used). Gring bay leaf, coriander, mustard and chocolate (if these are used) into a coarse powder; and add to the chili powder and other spices. Then, after mixing these together, crumble the dried oregano and basil leaves, and stir them into the spices, too.
- 2 Add the onions celery, garlic to the meat in the pot and cook over a medium heat for about five minutes, or until the vegetables soften up a bit. Stir in all those spices and after about 10 minutes stir in the tomatoes and about one-third of the stock. Let the stuff come almost to a boil, and then reduce to medium low. Your chili should now simmer-with slow light bubbling—for from 6-10 hours.

Bindu's Thai Chili

Bindu Kundanmal

things you need

3 lbs

tri-tip beef (cut into 1/2" dice,
dredged in seasoned flour or cornmeal)

2 lbs

ground beef

5 cups

onions (chopped)

3 tsp

fresh garlic (minced)

3 tsp

Serrano peppers (minced)

5 lg

fresh tomatoes (peeled, diced)

5 whole

bay leaves

1—8 oz can

tomato paste

1—8 oz can

tomato sauce

1/2 cup

Worcestershire sauce

1/4 cup

vinegar

4 Tbl

fresh basil (chopped fine)

32 oz

beef broth (make stock using a good beef bone,
cut into pieces, or ox-tails with onion, garlic, sweet
green pepper and celery)

2 cups

bell peppers (chopped)

2 cups

celery (chopped)

2-3

fresh lemons or limes (juiced)

1—4 oz jar

habanero jelly

1—16 oz can

coconut milk

1 cup

ghee—clarified butter or pork fat

some

freshly ground pepper

4 cups

cooked plain rice

Garnish:

1 Tbl

basil (chopped)

green onions or chives (finely chopped)

seasoning mix:

3 Tbl

Kosher or coarse salt

4 Tbl

powdered cumin

2 Tbl

powdered fennel

Bindu's Thai Chili

Bindu Kundanmal

things you need

seasoning mix cont...:

4 Tbl

red chili powder
(ground roasted whole red peppers)

1/2 tsp

powdered nutmeg

1/2 tsp

powdered cinnamon

1/2 tsp

powdered cloves

1/2 tsp

powdered allspice

1/2 tsp

powdered cardamom

1/2 tsp

powdered cloves

1/2 tsp

powdered allspice

1/2 tsp

powdered cardamom

here's how

- 1 Heat clarified butter in a large heavy-bottomed pan. Add diced onions to pan and fry until golden brown. Add ground beef and fry until meat browns.
- 2 Add garlic, chilies, bay leaves, meat and seasoning mix. Add meat to pan and fry meat until brown and then add Worcestershire sauce and vinegar. Allow meat to cook until almost dry.
- 3 Then add tomatoes and tomato paste and sauce and bell peppers and celery. Once again, allow meat to cook until it starts to stick to the bottom of the pan
- 4 Then stir in stock or broth. When stock boils, cover pot partially, reduce heat to medium and let meat cook some more.
- 5 When stock is reduced to half, add habanera jelly, reduce heat to low, cover pot completely and allow chili to simmer for an hour.
- 6 Just before serving, stir in coconut milk, basil and lemon juice. Sprinkle with freshly ground pepper, garnish with green onions and basil. Serve with warm, buttered, cooked rice.

Dan's Chili Code

Dan Miano & Anna Eghthuysen

things you need

1 oz

olive oil

2 lg

sweet onions (chopped)

3 lg

white onions (chopped)

1 lg whole

carrot

2 stalks

Celery (whole)

3/4 gallon

water

1 lg can

pureed tomatoes

1 lg can

pureed tomatoes

1 lg can

tomato paste

4 lg cans

whole tomatoes

4 lbs

steak

1 cup

chili powder

3 oz

Chocolate

1 bottle

Beer

1 Tbl

salt

1 Tbl

pepper

1 Tbl

white pepper

1 Tbl

oregano

1 Tbl

cinnamon

1 Tbl

cumin

1 Tbl

garlic powder

1 Tbl

paprika

1 Tbl

chili flakes

6

Anaheim peppers

6

jalapeno peppers

6

red chili

5

chili Tepin

4

habanero peppers

1 lg

red bell pepper

Judson Kennedy's Cucamonga Chili

Judson Kennedy

things you need

3 lbs

chili ground beef

3 lg

onions

6 cloves

garlic (minced)

2

poblano peppers

2

green peppers

2

habanero chili peppers

1

serrano chili pepper

1—15 oz cans

El Pato tomato sauce

1 tsp

Salt

2 tsp

red pepper

1 tsp

hot pepper sauce

1 Tbl

oregano

1 Tbl

cumin

4 Tbl

chili powder

2 Tbl

paprika

4—2"

dried red peppers

2 Tbl

flour

some

water

here's how

- 1 Brown beef, stirring to crumble. Add onions and garlic cooking under tender. When meat is well browned, add tomato sauce, peppers, salt pepper, hot pepper sauce, oregano, cumin, chili pepper, paprika and red peppers. Cover with 1/2" water and stir well.
- 2 Simmer 1 1/2 hours or longer, stirring often. Skim off grease and add flour mixed with warm water to thicken. Makes 6-8 servings.

Midnight Steakout Chili

Lizanne Webb & John Koenig

things you need

Marinade:

1 Tbl
ground espresso

1/4 cup
hot water

1/ cup
roasted red pepper olive oil (Consorsio)

1/4 cup
red wine vinegar

1 tsp
ground black pepper

Chili Pot:

1/4 cup
roasted red pepper olive oil (Consorsio)

2
jalapeno chilies (seeds removed, chopped)

10 cloves
fresh garlic (sliced)

3 tsp
ground cumin

1 tsp
rosemary

1/4 tsp
cinnamon

1/4 tsp
ground cloves

3—28 oz cans
diced fire roasted tomatoes (Muir Glen)

2—4 oz cans
Chopped,peeled, green chilies

2 tsp
chipotle chili powder

1 Tbl
iodized sea salt

2 tsp
ground cumin

2 tsp
cayenne

2 squares (approx. 4 oz)
Sharffen Berger semisweet dark chocolate



here's how

- 1 Marinade: Cut 3 lbs. sirloin into ½" pieces. (Ok to substitute 3-4 lbs. lean ground beef or turkey.) Marinate 3 hours in refrigerator prior to using in chili.
- 2 Prepare: **The Chili Pot**

In a very large pot combine at medium high heat: Then add ¼ cup oregano. When the mixture starts to brown add: ¼ cup roasted red pepper olive oil (Consorsio) and 3 large yellow onions. When onions are beginning to turn translucent, add 2 lbs. 90-95% lean ground beef (ok to substitute ground turkey). Stir until meat is thoroughly cooked.
- 3 Add the following to the pot in order, stirring between each addition:
 - 3-28oz. cans of diced, fire roasted tomatoes (Muir Glen)
 - 2-4oz. cans chopped, peeled, green chiles
 - 2 tsp. chipotle chili powder
 - 1 Tbsp. iodized sea salt
 - 2 tsp. ground cumin
 - 2 tsp. cayenne
 - 2 squares (about 4 oz.) Sharffen Berger Semisweet Dark Chocolate
- 4 Pour all marinated steak and marinade into a separate skillet with 1 Tbsp. salt and brown (approx. med. Rare). Spoon chunks into pot of chili, reserving juices in skillet. Chop 4 bell peppers into ½" pieces. Cook in skillet at high heat to soften. Pour peppers with remaining steak juices into pot of chili. Drain one 14 oz. can of Pinto Beans and one 14 oz. can of Black Beans; add to pot of chili. Add cornmeal to thicken to taste. Add red pepper flakes to spice to taste.
- 5 **Serving Ideas**
 - Shaved bittersweet chocolate and Monterey Jack as garnish
 - Chopped scallions as garnish
 - Cornbread on the side
 - Penne pasta (this chili goes well over pasta)

2005 Winners

A person wearing a pink t-shirt is stirring a large, silver metal pot filled with a thick, brown bean soup. The person's hands are visible, holding a long-handled metal spoon. The background is a plain, light-colored wall.

1st Place Winner:

2nd Place Winner:

3rd Place Winner:

Spirit of Aloohhaa

Red & Green Peas

things you need

1 oz

olive oil

2 lg

sweet onions (chopped)

2 lb

white onions (chopped)

3 heads

garlic (chopped)

1 lg

carrot (whole)

2 stalks

celery (whole)

3/4 gallon

water

1 lg can

puree tomatoes

1 lg can

tomatoes paste

4 lg cans

whole tomatoes

4 lbs

ground coarse chuck

2 lbs

ground pork

1 cup

chili powder

3 oz

Chocolate

1 Tbl

salt

1 Tbl

pepper

1 Tbl

white pepper

1 Tbl

oregano

1 Tbl

Cinnamon

1 Tbl

cumin

1 Tbl

garlic powder

1 Tbl

paprika

1 Tbl

chili flakes

6

Anaheim peppers

6

jalapeno peppers

6

red chili peppers

5

chile Tepin peppers

4

habanero peppers

1 lg

red bell peppers

All Thai'd-Up TexAsian Chili

David Shur

things you need

4 lbs

beef chuck (cut into 3/8" dice)

2 lbs

lean beef round (coarse grind)

3

onions (chopped)

10 cloves

garlic (chopped)

2—15 oz can

tomato sauce

1—28 oz can

red chili sauces (enchilada sauce)

1— 15 oz can

diced tomatoes

2—13.5 oz cans

Thai coconut milk (reserve 1/2 can for topping)

2 Tbl

cumin powder

3 Tbl

chili powder

6 Tbl

Thai red curry paste (reserve 1 Tbl for topping)

4 Tbl

Thai fish sauce (reserve 1 Tbl for topping)

2

limes (juiced)

3 Tbl

lemongrass (finely chopped)

1/2 cup

basil (chopped)

2 Tbl

brown sugar

2 cans

black beans

3 Tbl

masa flour (mixed with water into paste)

to taste

black & cayenne pepper

1 cup

bread crumbs for topping

some

green onion (chopped, for topping)

some

cilantro (chopped, for topping)

here's how

- 1 Brown beef in oil, then add onion, garlic and bell pepper. Add beef stock, chili sauce, canned tomatoes, coconut milk, cumin, chili powder, curry paste, fish sauce and lemongrass. Simmer uncovered for 40 minutes.
- 2 Add basil, brown sugar, beans, masa flour paste, black and cayenne pepper. Simmer covered for 20 minutes. Adjust seasoning.
- 3 For topping: mix bread crumbs, fish sauce, coconut milk, and curry paste. Toast mixture in a dry frying pan until browned and crisp. Remove from heat, and add green onion and cilantro. Sprinkle mixture over individual bowls of chili.



All Thai'd-Up TexAsian Chili

Conrad's Chili

Conrad Furlong

things you need

1/4 cup

oil

4 lg

onions

8 cups

boullion

24 oz

sausage

1 1/4 cups

Spices (chili powder, cumin, oregano, cayenne pepper)

8 lbs

steak or chuck

16 med cloves

garlic

8

jalapenos

56 oz

tomatoes

here's how

- 1 In a large skillet over medium heat, warm the oil. Add onions, garlic and jalapenos to skillet and cook over medium heat until tender.
- 2 In a large pot over medium heat, add the sausage and cubed steak. Season with salt, and cook uncovered, stirring often until meat is crumbled and has lost all pink color.
- 3 Scrape the onion mixture into the pot with meat. Stir in the spices and cook, stirring for 5 minutes. Stir in tomatoes and the stock and bring to a boil. Lower heat and simmer uncovered, stirring occasionally, for 2-3 hours. Taste and add more spices if needed. Serves 8-12

Lester's Turkey Chili

Lester Winograde

things you need

some

ground turkey meat

some

jalapeno peppers

some

cilantro

some

seasoned salt

some

white pepper

some

cayenne

some

onion

some

Garlic

some

oregano

some

black pepper

some

cumin

some

chili powder

some

chili beans

some

tomato puree

some

chicken broth

some

tomato sauce

some

red chili sauce

here's how

- 1 Chop the onions, peppers, garlic and cilantro and brown with the turkey meat. Adding spices as well. Then add to the beans, sauces, broth and continue to season and heat to taste.
- 2 These are all the ingredients used. Quantities have never been measured to date as usually make different sized batches.

Kennedy's Cook-Off Chili

Judson Kennedy

things you need

3 lbs

beef roast (cubed small)

3 lg

onions (diced)

6 cloves

garlic (minced)

1—15 oz cans

crushed tomatoes

1 tsp

Salt (more later to taste)

1 Tbl

oregano

1 Tbl

cumin

4 Tbl

chili powder

1 Tbl

paprika

2

bell peppers (mince fine)

1 can

Rotel extra hot tomatoes

1 can

Diced tomatoes

2 cans

Refried zbeans

here's how

- 1 Brown beef, add onions and bell peppers cooking until tender (very important).
- 2 Add dry ingredients and garlic.
- 3 Combine well.
- 4 Add tomato sauce and diced tomatoes. Combine well again.
- 5 If more fluid is needed add V-8 juice. Taste.
- 6 If more heat is needed add red pepper powder to taste. Also add salt to taste.
- 7 Bring to a boil, lower to simmer as long as allowed.

Check Your Pants Chili

Marc Axelrod & Jeff Brynan

things you need

3 lbs
meat

3 med
onions

12
dried chipotle

1 Tbl
ground cumin seed

3 cloves
garlic (minced)

2 Tbl
lime juice

1/2 cup
cocoa powder

9
fresh poblano peppers

2—16 oz cans
crushed tomatoes

2 Tbl
chili powder

1 Tbl
paprika

5
fresh sage leaves (chopped)

1/2 cup
brown sugar

to taste
salt

to taste
black pepper

to taste
bay leaves

here's how

- 1 Cut the chipotles in half, cover with hot water, steep 30 minutes. After softening, add water and chipotles to blender with garlic and blend until
- 2 Sauté meat until grey, add chopped onion and brown on medium heat until caramelized.
- 3 Add meat, chipotle, tomatoes and spices to pot and bring to boil. Add lime juice, cocoa and sugar. Reduce heat and simmer for an hour and a
- 4 One-half hour before serving, flame char poblano skins, peel off and discard skins. Dice peppers and add to pot.

CaliBama's Spicy Hot Turkey Chili

Nancy Minkler

things you need

1.25 lbs

lean ground turkey (or ground sirloin if you prefer)

1 Tbl

extra light, extra virgin olive oil

1/2 cup

water

1 cup

Red, green, yellow bell peppers (diced)

1 cup

white onion (diced)

1—14.5 oz can

Tomato sauce

1—14.5 oz can

Mexican style stewed tomatoes

1—14.5 oz can

Peeled, petite diced tomatoes

2 —10 oz can

Rotel Chili Fixins (diced tomatoes & green chilies)

1—30 oz can

chili beans in gravy

1—30 oz can

dark red kidney beans (drained & rinsed)

1 Tbl

sugar

1/4 tsp

jalapeno powder

1 tsp

Accent brand seasoning

2 tsp

garlic powder

2 tsp

onion powder

3 tsp

Mexican blend chili powder

1 tsp

paprika

1 tsp

crushed red pepper flakes

3 Tbl

masa flour (as a thickening agent)

2 small handfuls

dried parsley flakes

a few short dashes

red savina mash***

to taste

salt

to taste

pepper

here's how

- 1 Cook meat thoroughly in olive oil over med-high heat.
- 2 Add water, spices, and masa flour. Let simmer for a few minutes, stirring frequently.
- 3 Add diced bell peppers, onion, and all canned ingredients. Stir very well to mix ingredients, reduce heat to med-low and simmer a minimum of 30 minutes, stirring frequently.
- 4 If you have the luxury of time, simmer longer. Best served with home-made cornbread and Colby cheese for dipping!
- 5 ***This chili has a spicy kick to it due to a few ingredients; therefore, if you are sensitive to spicy foods, feel free to eliminate the Mexican style tomatoes, Red Savina Mash, and Rotel Chili Fixins. Just substitute plain stewed tomatoes, and regular Rotel, leaving out the Red Savina Mash altogether.



Bindu's Asian Chili

Bindu Kundanmal

things you need

3 lbs

tri-tip beef (cut into 1/2" dice,
dredged in seasoned flour or cornmeal)

2 lbs

ground beef

3 tsp

fresh garlic (minced)

4 lg

fresh tomatoes (peeled, diced)

1—8 oz can

tomato paste

1/2 cup

Worcestershire sauce

4 Tbl

fresh basil (chopped fine)

32 oz

beef broth (make stock using a good beef bone,
cut into pieces, or ox-tails with onion, garlic, sweet
green pepper and celery)

1/2 tsp

saffron strands (soaked in 1 Tbl boiling hot water
and crushed with in a mortar with a pestle)

2-3

fresh lemons or limes (juiced)

1 cup

ghee—clarified butter or pork fat

24

sourdough rolls

5 cups

onions (chopped)

2 Tbl

Serrano peppers (minced)

4 whole

bay leaves

1—8 oz can

tomato sauce

2 cups

bell peppers (chopped)

1/4 cups

vinegar

1 cup

bell peppers (chopped)

1 cup

celery (chopped)

1—4 oz can

habanero jelly

some

freshly ground pepper

Garnish:

green onions (chopped fine), sour cream
(beaten), extra sharp cheddar cheese
(grated), Monterey jack cheese (grated)

seasoning mix:

3 Tbl

Kosher or coarse salt

2 Tbl

powdered fennel

4 Tbl

red chili powder
(ground roasted whole red peppers)

Bindu's Asian Chili

Bindu Kundanmal

things you need

seasoning mix cont...:

1/2 tsp

powdered cinnamon

1/2 tsp

powdered allspice

4 Tbl

powdered cumin

1/2 tsp

powdered nutmeg

1/2 tsp

powdered cloves

1/2 tsp

powdered cardamom

here's how

- 1 Heat clarified butter in a large heavy-bottomed pan. Add diced onions to pan and fry until golden brown. Add ground beef and fry until meat browns.
- 2 Add garlic, chilies, bay leaves, meat and seasoning mix. Add meat to pan and fry meat until brown and then add Worcestershire sauce and vinegar. Allow meat to cook until almost dry.
- 3 Then add tomatoes and tomato paste and sauce and bell peppers and celery. Once again, allow meat to cook until it starts to stick to the bottom of the pan
- 4 Then stir in stock or broth. When stock boils, cover pot partially, reduce heat to medium and let meat cook some more.
- 5 When stock is reduced to half, add habanera jelly, reduce heat to low, cover pot completely and allow chili to simmer for an hour.
- 6 Just before serving, stir in saffron, basil and lemon juice. Sprinkle with freshly ground pepper, garnish with green onions, cheese and sour cream. Serve with warm, buttered, sourdough rolls toasted on a griddle.

No Manches Chili

Jim Morrow and Patrick Blickenstaff

things you need

1/4 lb

bacon

1 1/2 lbs

ground pork

3 lbs

ground beef

1 2/3 cups

onion (chopped)

1 small

fresh Serrano pepper (chopped)

2 Tbl

Oil

2

jalapenos (chopped)

1 Tbl

dried Mexican oregano

3 Tbl

chili powder

1/2 tsp

ground cloves

2 whole

bay leaves

1 Tbl

mustard seed

2 Tbl (rounded)

sugar

4 oz

paprika

1 Tbl

cumin

1 Tbl

cayenne pepper

1 oz

dried sweet basil leaves (whole)

2 Tbl (optional)

ground coriander seed

1/4 cup

mexican chocolate

2 Tbl

salt

16 oz can

tomato puree

1 bottle

Mexican beer

1 lb

fresh tomatoes (chopped)

here's how

- 1 Cook the bacon in a skillet over medium heat until crisp. Drain Grease and set bacon aside.
- 2 Brown pork meat, broken up. After a while add the rest of the meat; stir it all together and raise the fire a bit.
- 3 Add the onions, celery, garlic and fresh chiles to the meat in the pot and cook over a medium heat for about five minutes, or until the vegetables soften up a bit.
- 4 Mix together the salt, sugar, paprika, chili powder, cumin, cloves and cayenne (if used).
- 5 Grind bay leaf, coriander, mustard and chocolate (if used) into a coarse powder and add to the chili powder and other spices. Then after mixing these together, crumble the dried oregano and basil leaves stir them into the spices, too.
- 6 Stir in all those spices and after about 10 minutes, stir in the tomatoes, beer and tomato puree. Let the chili come almost to a boil and then reduce to low. Your chili should now simmer—with slow light bubbling—for 1-2 hours. Stir in the bacon just before serving.



No Manches Chili

Ciao Bella Chili

Bonnie Carroll

things you need

2-3 Tbl

light olive oil

1 lg can

white sweet corn

3 cups

Italian squash (chopped fine)

1 cup

ground veal

3 cups

white onion (chopped fine)

1 cup

scallions (chopped fine)

1 cup (15 oz can)

artichoke hearts (chopped fine)

1/2 cup

dry white sherry (optional)

1 Tbl

white Worchester

3 tsp

lemon juice

1 tsp

cumin

1 Tbl

chili powder

2 lg cans

Northern white beans

2 cups

celery (diced fine)

2 Lg cans

chopped yellow Roma tomatoes

2 cups

ground turkey or chicken

1 cup

yellow pepper (chopped)

1 cup

water chestnuts (chopped)

1 cup

dry white wine (optional)

3 cloves

garlic (chopped fine)

1 tsp

white rice vinegar

1/2 tsp

cinnamon

1 tsp

oregano

some

Key lime

to taste

white pepper

to taste

salt

here's how

- 1 Brown meat, add onion, scallions, celery, pepper, and squash in enough oil to cover the bottom of the pan; cook over medium heat, until lightly brown. The liquid can then be drained or can be left for added flavor.
- 2 Add all spices, (except white pepper, key lime, and salt which should be added 30 minutes before serving) along with lemon juice, Worcestershire sauces, rice vinegar and simmer for 30 inutes.
- 3 Place mixture in a gallon size pot and add the northern beans, white sweet corn, tomatoes, water chestnuts, artichokes and white wine and continue to cook on low heat until ready to serve. White pepper and salt should be added 30 minutes before the chili is served. (8-10 servings)

Garnish With:

Fresh grated parmesan cheese

Half of a yellow tomato stuffed with a pimento

1 small basil leaf or cilantro leaf



How The West Was Won Chili

Fritz Manger & Meredith Phillips

things you need

2 lbs

first cut beef brisket

2 Tbl

olive oil

4 slices

bacon (chopped)

1

white onion (chopped fine)

3 cups

white onion (chopped)

5 cloves

garlic (minced)

1 Tbl

Mexican oregano

1 Tbl

paprika

1 Tbl

chili powder

1/2 tsp

Ancho chili powder

1 Tbl

Mexican red chili powder

1 Tbl

cumin

1 Tbl

extra "Red Hot" sauce

3 Tbl

apple cider vinegar

2 Tbl

Demi-glace

1—14 oz can

kidney beans (w/liquid)

1—14 oz can

diced tomatoes

1—14 oz can

pinto beans (rinsed)

2 cups

chicken broth

4 oz

cream cheese

2 Tbl

corn flour

here's how

- 1 In a lightly oiled skillet, brown brisket on both sides
- 2 In a cast iron pot, fry bacon until done.
- 3 Add chopped onion and garlic. Sweat until soft.
- 4 Add all spices, stir well.
- 5 Add brisket, hot sauce, vinegar, canned tomato, demi-glace and chicken broth to pot.
- 6 Slow cook for 2 hours.
- 7 Add all beans.
- 8 Slow cook 1 additional hour.
- 9 When brisket is fork tender, shred.
- 10 Pour in corn flour slurry and finish with cream cheese.
- 11 Mix well, serve hot, win West.



How The West Was Won Chili

2004 Winners

A person wearing a pink t-shirt is stirring a large, silver metal pot filled with a thick, brown bean soup. The person's hands are visible, holding a black-handled spoon or spatula. The background is slightly blurred, showing a kitchen or food preparation area.

1st Place Winner:

2nd Place Winner:

3rd Place Winner:

Banged-Up Chili

The Fox & The Armadillo

things you need

2 1/2 lbs

chuck steak (cubed)

1 1/2 lbs

pork leg meat (cubed)

1 lg

onion

10 cloves

garlic

1 heaping tsp

oregano

1 heaping tsp

thyme

1 heaping tsp

coriander

1 heaping tsp

ground pasilla

1 heaping tsp

ground New Mexico chili peppers

2 Tbl

cumin

2 whole

fresh pasilla peppers (roasted, cubed)

1 bottle

ale

1 cup

strong coffee

1 1/2—8.4 oz can

pineapple juice

1—28 oz can

crushed tomatoes

1 tsp

mustard

2 tsp

salt

1 tsp

black pepper

1 tsp

white pepper

1 tsp

liquid smoke

2 oz

bittersweet dark chocolate (Callebaut)



Chili Cook-Off Recipe

Esther Chao

things you need

3 lbs

beef (New York steak or Spencer steak or Tri-Tip Beef)

2 lbs

ground beef (preferably extra lean)

15 cloves

fresh garlic

1– 24 oz bag

dried cannelloni beans

6 lg cans

whole peeled tomatoes

6-9 (4-6 for recipe, 3 to garnish)

white onion (chopped, set aside 3 for garnish)

2-3 cans

Swanson beef broth

some

olive oil

some

cumin

some

chili powder

some

salt

some

chili powder

some

red pepper flakes

2-3

red bell peppers

some

some

2 cans

tomato puree

some

pepper (black & white ground)

some

paprika

some

jalapeno pepper

some

Worcestershire sauce

some

merlot or cabernet sauvignon red wine

some

beer



here's how

- 1 Soak beans overnight or at least 6-8 hours. Use enough water to cover the beans and allow for expansion of the beans. Use salt in the soaking water; about 2 tsp salt.
- 2 Drain salty water and use fresh water again, also use salt again in the soaking water. Boil the beans for about an hour.
- 3 In a separate pot, sauté with olive oil the following: garlic, onion, then later the red bell pepper and jalapeno pepper.
- 4 Add the tomato puree, canned tomatoes, beef broth after the garlic, onion and the two types of peppers are soft. Cover and let mixture simmer. Add water as needed.
- 5 Use a third pot to prepare the meat. Cut up the beef into 1/2' cubes, brown the ground beef and drain off excess fat (liquid form).
- 6 After the meat is cooked, add the red wine, about 1/2 a bottle. Cover and simmer the meat/wine mixture.
- 7 Add the beer last along with remaining spices.
- 8 After the meat is tender, add the beans to the meat pot. Then add the garlic, onions and peppers to the pot.
- 9 Top at end with strips of cheddar cheese and chopped onions when served. (need extra 3 onions for the garnish)

Janis Barquist's Bourbon Chili

Janis Barquist

things you need

some

olive oil

some

onions

some

garlic

some

beef stew meat (cut into very small pieces) OR
ground beef or turkey

some (approx. 1 lb per meat)

canned or fresh tomatoes (if fresh, peel)

some

dried chilies to taste

some

water from soaked chilies

some

cumin

some

salt

some

oregano

some

pepper

some

brown sugar

some

bourbon

some

Beans (canned or fresh—if fresh, soaked and
boiled before use)

some

cilantro

some

chocolate

some

masa corn flour

here's how

- 1 Start by soaking the chilies in boiling water until they are soft.
- 2 While the chilies are soaking, start sautéing the onions, garlic and then the meat.
- 3 Add tomatoes, cumin and oregano.
- 4 Add chilies and their water when they are ready.
- 5 Cook mixture until done.
- 6 Add beans at end.
- 7 Add a little sugar, chocolate, salt pepper and bourbon to taste.
- 8 Thicken the chili with a little corn masa mixed with water.
- 9 I often use a combination of chipotle, morita, ancho, negro and guajillo chilies. I have used about 4 of each, except for about 5 of the chipotle for about 3 1/2 lbs. of meat, soaked in boiling water until soft. Then I chopped them up, but scraped the soft flesh off the guajillos and tossed away the skin because that skin doesn't really soften.



Janis Barquist's Bourbon Chili

Mari's Hells Kitchen Chili

Mari & Mike Scott

things you need

1 1/2 cups

bottled Italian salad dressing

2 lbs

chuck roast (cut into 1/2" chunks)

3 Tbl

vegetable oil

1

onion (chopped)

2 tsp

good quality chili powder

2 tsp

ground cumin

1 tsp

oregano

1 tsp

dried red pepper flakes

2 cups

Italian style crushed tomatoes

1 3/4 cups

beef stock or canned broth

1/4 cup

Italian style tomatoe paste

2 slices

Canadian or regular bacon (minced)

1 Tbl

sugar

some

seasoned salt

some

pepper

some

garlic powder

Garnishes:

red pepper (chopped)

yellow pepper (chopped)

cooked bacon (crumbled)

sour cream

corn chips (crumbled)

jack cheese (grated)

cheddar cheese (grated)

here's how

- 1 Marinate meat 4-24 hours in Italian dressing.
- 2 Heat 2 Tbl. Of oil in Dutch oven.
- 3 Add the onion, chili powder, cumin, oregano and red pepper flakes. Cook over medium low heat for 5 minutes.
- 4 Add the remaining 1 Tbl. Of oil and brown the meat over high heat, in batches if necessary.
- 5 Season meat with seasoned salt, pepper and garlic powder.
- 6 Stir in the tomatoes, stock, tomato paste, bacon and sugar.
- 7 Simmer uncovered until the beef is tender, 1 1/2 hours, covering the pot when the mistures become thisck.
- 8 Serve in bowls with garnishes. Serves 4-6



Mari's Hells Kitchen Chili

Natural Filet Mignon Chili

Derek Wade

things you need

3 lbs

natural filet mignon (no added hormones or antibiotics)

2 Tbl

cumin seeds

15 oz can

tomato sauce

2 Tbl

paprika

3 Tbl

chili powder

1 Tbl

salt

15 oz can

kidney beans

1 Tbl

crushed red pepper

2 med

white onions (chopped)

1 Tbl

sugar

2 cloves

garlic (minced)

1/2 tsp

red pepper

1 1/2 Tbl

oregano

here's how

- 1 Chop natural filet mignon into small pieces.
- 2 Sear meat in skillet; should be rare on the inside.
- 3 Put meat into 1 gallon pot.
- 4 Add above ingredients.
- 5 Simmer for 1 hour 15 minutes.
- 6 Stir regularly then cook over medium flame for 30 minutes and let sit for 1 hour. Heat and serve.

Pure Red Chili

Bindu Kundanmal

things you need

3 lbs

tri-tip beef (cut into 1/2" dice,
dredged in seasoned flour or cornmeal)

2 lbs

ground beef

5 cups

onions (chopped)

3 Tbl

fresh garlic (minced)

2 Tbl

Serrano peppers (minced)

4 lg

fresh tomatoes (peeled, diced)

4 whole

bay leaves

1—8 oz can

tomato paste

1—8 oz can

tomato sauce

1/2 cup

Worcestershire sauce

1 cup

balsamic vinegar

4 Tbl

fresh basil (chopped fine)

32 oz

beef broth

2-3

fresh lemons or limes (juiced)

1/2 tsp

saffron strands (soaked in 1 Tbl boiling hot wa-
ter and crushed with in a mortar with a pestle)

1—4 oz can

habanero jelly

1 cup

ghee—clarified butter or pork fat

some

freshly ground pepper

24

sourdough rolls

some

green onions (chopped fine)

some

sour cream (beaten)

some

extra sharp cheddar cheese (grated)

some

Monterey jack cheese (grated)

3 Tbl

Kosher or coarse salt

4 Tbl

powdered cumin

2 Tbl

powdered fennel

4 Tbl

red chili powder
(ground roasted whole red peppers)

Rhino's Red, Texas Style Beef Chili

Ryan Gromfin

things you need

3 lbs

ground beef (between 70%-80% lean or diced chuck)

1

brown onion (diced)

1

red bell pepper (diced)

2 Tbl

Mexican oregano

2 Tbl

ground cumin

1—6 oz can

tomato paste

1 can

dark Mexican beer

1 cup

orange juice

6 Tbl

good quality chili powder

1 tsp— 1 Tbl

cayenne pepper

5

corn tortillas (tasted dark, diced)

1—28 oz can

beef stock

1— 28 oz can

crushed tomato



here's how

- 1 In your largest widest pot, add a thin layer of oil and over high heat, brown the beef making sure not to overcrowd the pot. Pull the beef out and let drain in a colander over the sink. Drain off the excess oil, and then add the onion and bell pepper.
- 2 Sauté until caramelized, add the oregano, cumin, chili powder and cayenne then cook for 30 seconds.
- 3 Add the tomato paste and cook for 1 more minute. Pour in the beer, don't leave any for drinking, use it all and cook until it has reduced by half, then add the orange juice.
- 4 Once it comes back to a boil, add the tortilla that has been toasted and the beef stock. Let simmer for 15 minutes or until the dried chilies are very soft.
- 5 Using either an immersion blender or a bar blender, blend the mixture until it is smooth.
- 6 Add the canned tomatoes and the beef back in.
- 7 Let the chili simmer for 30 minutes if you are using ground beef, or 2-3 hours if you are using diced chuck meat.
- 8 Season with salt and pepper, then enjoy with your favorite condiments.

Banged– Up Chili

The Fox & The Armadillo

things you need

2 1/2 lbs

chuck steak (cubed)

1 1/2 lbs

pork leg meat (cubed)

1 lg

onion

10 lg cloves

garlic

1 heaping Tbl

oregano

1 heaping Tbl

thyme

1 heaping Tbl

coriander

1 heaping Tbl

ground pasilla

1 heaping Tbl

ground New Mexico chili peppers

2 Tbl

cumin

2

fresh pasilla peppers (roasted, cubed)

1 bottle

ale

1 cup

strong coffee

1 1/2—8.4 oz can

pineapple juice

1—28 oz can

crushed tomatoes

1 tsp

mustard

2 tsp

salt

1 tsp

black ground pepper

1 tsp

white ground pepper

1 tsp

liquid smoke

2 oz

Callebaut bittersweet dark chocolate

Spirit of Aloohhaa

Red & Green Peas

things you need

1 oz

olive oil

2 lg

sweet onions (chopped)

3 lg

white onions (chopped)

2 heads

garlic (chopped)

1 lg

carrot (whole)

2 stalks

celery (whole)

3/4 gallon

water

1 lg can

puree tomatoes

1 lg can

tomatoes paste

4 lg cans

whole tomatoes

4 lbs

ground coarse chuck

2 lbs

ground pork

1 cup

chili powder

1 Tbl

Salt

1 Tbl

pepper

1 Tbl

white pepper

1 Tbl

oregano

1 Tbl

Cinnamon

1 Tbl

cumin

1 Tbl

garlic powder

1 Tbl

paprika

1 Tbl

chili flakes

6

Anaheim peppers

6

jalapeno peppers

6

red chili peppers

5

chili Tepin peppers

4

habanero peppers

1 lg

red bell peppers

Texas Chainsaw Chili

The Shur Family

things you need

4 lbs

beef round (cut with a chainsaw, or whatever is convenient...) into 1/2" cubes

2 lbs

coarsely ground beef chuck

4 med

onions (diced)

14 cloves

garlic (chopped)

3 Tbl

vegetable oil

1—15 oz can

tomato sauce

1/2 lb

dried pasilla chilies

2 quarts

beef stock

2 Tbl

vinegar

1 6 Tbl

chili powder

2 Tbl

ground cumin

1 tsp (to taste)

cayenne pepper

1/2 tsp

sugar

1—12 oz bottle

Lone Star Beer (or other imported beer)

2 Tbl

dried oregano leaves

2 Tbl

masa flour

To Taste

salt & pepper

here's how

- 1 Boil pasilla chili's in water for 1 hour. Scrape pulp from skin, discard seeds and skin.
- 2 Steep oregano leaves in boiling hot beer for 10 minutes. Strain and discard leaves.
- 3 Brown diced and ground beef in oil, add onions, garlic, salt and pepper.
- 4 Add reserved chili paste, reserved beer and the rest of the ingredients except the masa flour. Cover and simmer for 2 hours, stirring occasionally.
- 5 Mix masa flour in a small amount of water to make a paste. Slowly stir paste into chili. Simmer an additional 30 minutes.



Texas Chainsaw Chili

Val's Turkey-Veggie Chili

Valerie Mendelsohn

things you need

some

lean ground turkey

some cans

crushed tomatoes

3 cups

water

some cans

fat-free chicken broth

some

tomato paste

some

onion

some

garlic

some

zucchini (chopped)

some

yellow squash (chopped)

some

corn

some

chili powder

some

Tobacco sauce

some

brown sugar

here's how

- 1 Brown turkey and chopped onion in a large pot.
- 2 When cooked, add all other ingredients. Cover and leave on low heat for 1 1/2 hours. That's it!

Beverly Chillbillies

Rachel, Samantha & Hobo Hand Siegel

things you need

3 Tbl

chili powder (New Mexico)

3 Tbl

chili powder (Ancho)

2 Tbl

cumin

2 Tbl

Mexican oregano

4 lbs

chuck roast

8 slices

bacon (cut into pieces)

1 med

Onion (chopped)

3

canned chipotle peppers in adobo sauce

5 cloves

garlic (chopped)

1 cup

tomato sauce

2 Tbl

lime juice

5 Tbl

masa

to taste

salt & pepper

8 1/2 cups

water

here's how

- 1 Mix chili powders, cumin and oregano together, add 1 cup water to make a paste and set aside.
- 2 Fry bacon in pan, save rendered fat and set aside.
- 3 Cook beef on grill until browned on both sides. Remove from grill and cut into cubes.
- 4 Add remaining fat to large soup pot and sauté onion until soft.
- 5 Add garlic and chipotle chilis and cook another minute or so.
- 6 Add chili paste and cook for another 3 minutes. Add cubed beef, tomato sauce, lime juice and 7 cups of water. Simmer for 2 hours.
- 7 Mix masa with ½ cup water to make a paste and add to pot to thicken chili mixture.
- 8 Season with salt and pepper to taste.

Cal-A-Bama's Spicy Hot Turkey Chili

Nancy Minkler

things you need

1.25 lbs

lean ground turkey or ground sirloin if you prefer

1 Tbl

extra light, extra virgin olive oil

1-1.75 oz packet

French's Original Chili-O Seasoning Mix

1 cup

water

1 cup

bell peppers (red, green & yellow)

1 cup

white onion (diced)

1—14.5 oz can

tomato sauce

1—14.5 oz can

Mexican style stewed tomatoes

1—14.5 oz can

peeled, diced tomatoes with jalapenos

2—10 oz can

Rotel Chili Fixins (diced tomatoes & green chilies)

1—30 oz can

chili beans in chili gravy

1—30 oz can

dark red kidney beans (drained & rinsed)

1 tsp

Accent seasoning

2 small handfuls

dried parsley flakes

2 tsp

garlic powder

2 tsp

onion powder

3 tsp

Spanish blend chili powder

1 tsp

paprika

to taste

salt & pepper

here's how

- 1 Cook meat thoroughly in olive oil over med-high heat. Add water and seasoning packet. Stir until meat is fully coated with seasoning.
- 2 Add diced bell peppers, onions and all of the canned ingredients. Let simmer over med-low heat for 30 minutes, stirring frequently to prevent
- 3 Add the accent, parsley, garlic powder, onion powder, chili powder, paprika, salt and pepper. Stir very well and allow to simmer over low heat
- 4 Best served with homemade cornbread and Colby cheese for dipping.



Cal-A-Bama's Spicy Hot Turkey Chili

Beverly Hills



Farmers' Market